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FRONTISPICE.

COOKERY MADE EASY :
BEING
A COMPLETE SYSTEM
OF
DOMESTIC MANAGEMENT,
UNITING
Elegance with Economy.

TO WHICH ARE ADDED,
INSTRUCTIONS FOR TRUSSING & CARVING,
WITH SEVERAL DESCRIPTIVE PLATES;
METHOD OF CURING & DRYING HAMS AND TONGUES;
HOW TO MAKE
MUSHROOM AND WALNUT KETCHUPS,
QUIN'S SAUCE, VINEGARS, &c. &c.
With other necessary Information,
THE WHOLE
BEING THE RESULT OF ACTUAL EXPERIENCE.

BY MICHAEL WILLIS,
MANY YEARS COOK AT THE THATCHED-HOUSE TAVERN.

LONDON:
ORLANDO HODGSON, CLOTH FAIR.



515ZHA

P R E F A C E.

THE Art of Cookery was, till recently, so little practised in this country, that the most common viands appear to have been considered sufficient to satisfy the cravings of nature. At the commencement of the sixteenth century, and, indeed, much later, *salt herrings* continued to constitute the principal breakfast of persons of rank and family; and so unvaried were the cooks of that period in the preparation of their dishes, that any innovation on, or improvements of, the established rule, were not only liberally rewarded, but frequently received marks of royal favour and approbation. Among other instances which may be adduced, Stowe informs us that Henry VIII. granted an estate to "Mistress Cornwallies, widdow, and her heires, in reward of **FINE PUDDINGS** by her made, wherewith she had presented him:" and the manor of Addington, in Surrey, is yet held by the tenure of dressing a dish of soup for the king at his coronation.

The great attention paid, of late years, to the gratification of the appetite, has raised the art to a degree of perfection which its early professors never expected it would attain. The numerous books published on the subject mark the various improvements and changes, and the ardour pursued to obtain excellence. But change does not imply improvement: in many instances the dish sought to be varied is so completely disguised, that its natural flavour is lost in the profusion of spices and pungent ingredients: the meat is thus not only deprived of its nourishing qualities, but it engenders disease, palls by repetition, and, finally, vitiates the appetite till it becomes totally lost. The object of Cookery is to *enlarge* the sphere of our enjoyments, and if it does not do this, it fails in the object which is sought to be accomplished.

In a work recently published at Paris, by Monsieur Viard, who is acknowledged to be one of the first Cooks

in Europe, there are one hundred and forty recipes for the preparation of soups alone! and that of sauces in the proportion of two hundred to one!! The author cannot deny that we are under great obligations to our French neighbours, to whose skill in culinary preparations he willingly pays every tribute of acknowledgment; but the reader of discernment will be ready to confess, that in the preparations of this gentleman's soups and sauces, there must be a great sameness, and many may be considered absolutely useless.

Many objections have been raised against Cookery, the principal of which deserves some notice. It has been said, that it has contributed to perpetuate disease. This, though partially true, must not be construed into an argument against it. Diseases may be owing to other means than the Cook's. There is nothing but what is liable to abuse, and if the epicure, or *bon-vivant*, sacrifices too much to the pleasures of the table, the fault must remain with himself, and the Cook be acquitted of blame.

The author has, however, kept this objection in view in the composition of soups, made-dishes, sauces, &c. He has paid the most particular regard to the constitution health is consulted in preference to appetite; yet, in their effect, he has no hesitation in asserting them to be equal, if not superior, to the most *piquant* and highly-seasoned dishes. He has devoted much time and study to bring each to the test of *goût* and economy. He has given those that form the greatest contrast in taste, so that families who are in the habit of receiving dinner-parties, may, in their soups, sauces, and made-dishes, always preserve a judicious variety, and acquire the commendation of their friends; which, next to the giving a good dinner, he conceives to be the highest satisfaction they can enjoy.

The great majority of treatises on this art embrace too many subjects, many of which their writers are totally ignorant of—Physic in particular. This propensity to inter-

PREFACE.

Are in matters inconsistent with their profession, is unwise; for if the gentlemen of the college should have recourse to retaliation, and introduce a *Pharmacopœia of Cookery*, among their patients, there would be an end of the fraternity altogether. The author cannot restrain from mentioning two instances, though many more might be quoted. In a work, which is otherwise not unworthy of the author, in almost every page the reader is assailed with some such remedies as the following:—"A Certain Remedy for a Consumption,"—"A Cure for Wind in the Stomach,"—"A Spee-dy Cure for the Gripes"—consisting of an infusion of sweet-oil, pepper, brandy, and green-tea! as if a young lady would not endure the gripes for a twelvemonth rather than swallow such an infernal mixture. In another treatise we have "A Jelly for a Consumption."—"Take of hartshorn shavings, one pound; eringo roots, nine ounces; a choppin or bruised snails, the shells taken off and well cleaned; (we hope, for the honour of the fair sex, this last caution is unnecessary;) two riper! two ounces of devil's dung!! add to these, a pint of pig's blood!!! and a choppin of water. The patient may swallow two tea-cups full in a day!" Before he takes a third, we would recommend him to prepare for another world, for such a horrid preparation would discompose the nerves of a stone-eater.

The author may be allowed to remark, as a distinguished feature of this work, that it will be found to correspond with its title, every recipe being laid down with the greatest perspicuity, the result of actual experience, and in the order in which every material of the preparation should be used thus, a novice following the rules laid down, may send up a dish not always succeeded in by professors.

A work of the present description has long been desired. It has been the author's anxious study to render it suitable to all families. The *bon-vivant* may be accommodated with as good a dinner at his own house with

One quarter of the expence, as he can meet with in a first-rate tavern, under the care of a man-cook;—the country-gentleman will speedily discover elegance combined with economy;—the man of business may consult it without incurring the charge of extravagance;—and the honest farmer will find his interests particularly consulted. The ladies, in the mean time, are not forgotten; many little appendages to the toilet, useful embellishments, &c. will be found devoted to their service.

It is too frequently the custom to burthen the reader with a long Preface and Introduction, to the omission of more valuable matter, containing directions and regulations for the ceremonies of the table, &c. &c. The author will not so far presume as to suppose a want of knowledge on the part of his fair readers in the essential etiquette of the table, or pretend to instruct them in what they are the best judges of. Those subordinate, yet highly necessary directions, that are deemed indispensable, will be found prefixed to each division of the subject, under the head of “General Observations,” and these are all that the author conceives requisite. The article of Carving, without a scientific knowledge of which, no one can attempt to preside at a table, is treated of in a distinct chapter: and accurate rules laid down for its performance, with precision, adroitness, and elegance: every thing beside is left to the judgment of the reader.

The object of the writer has been to furnish a valuable and useful book at a low price, and the approbation of the public is his highest ambition. It contains twice as much as any similar works hitherto published at **FOUR TIMES THE PRICE!** and he has no hesitation in asserting, that it is unsurpassed by none, either in quantity, quality, or variety.

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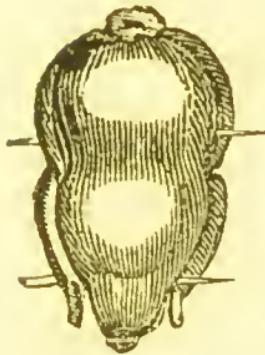
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ed Butter Page 197

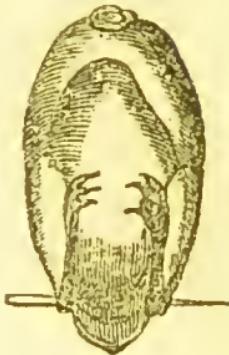
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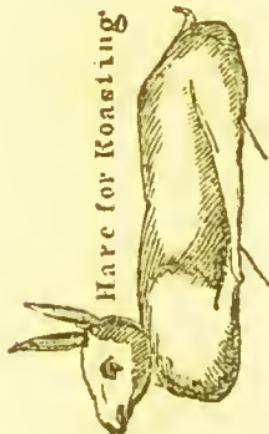
Breast



Back



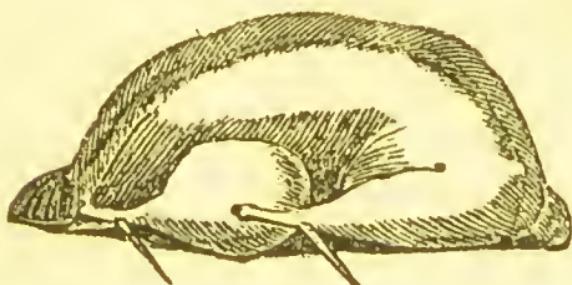
Hare for Roasting



Rabbit for Boiling



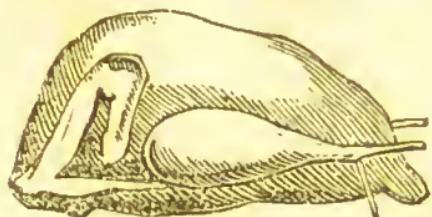
A Goose



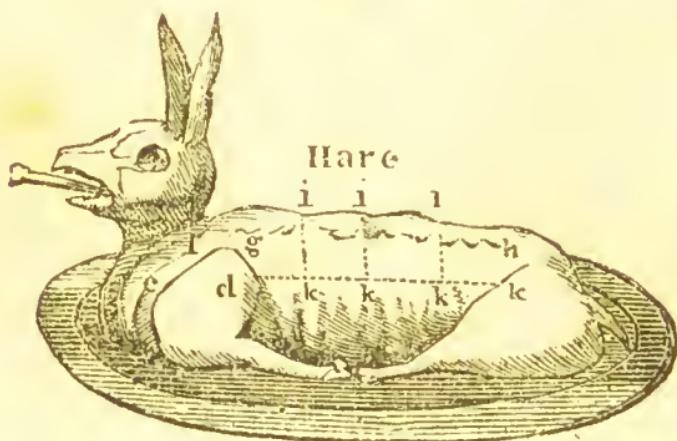
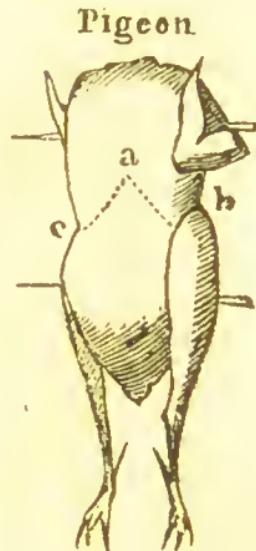
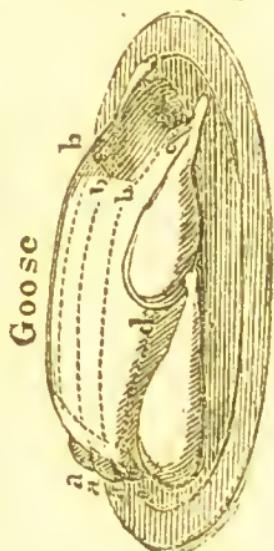
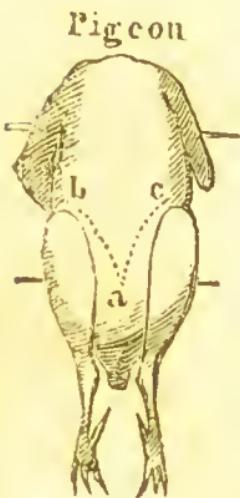


TRUSSING.—PLATE II.

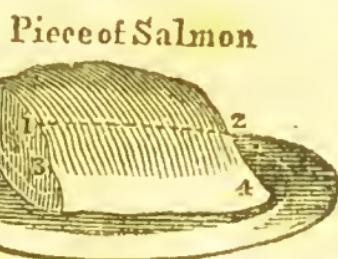
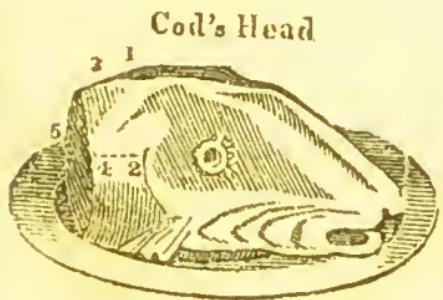
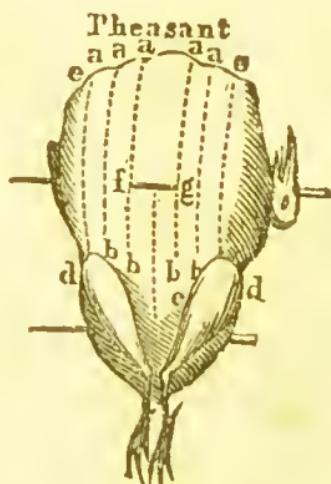
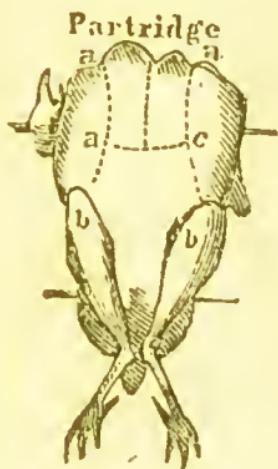
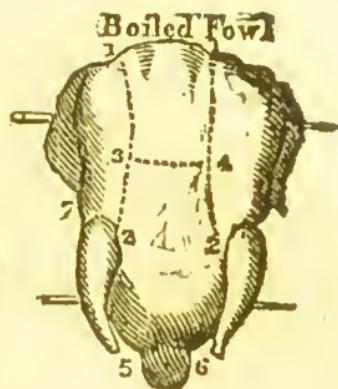
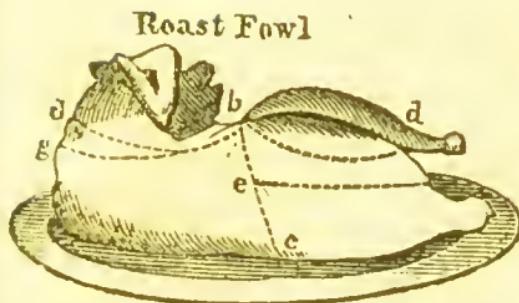
A Chicken or Fowl for Roasting



Carving.

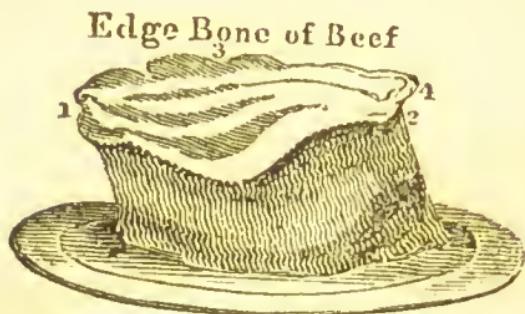


CARVING.—PLATE III.

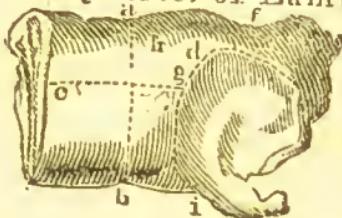




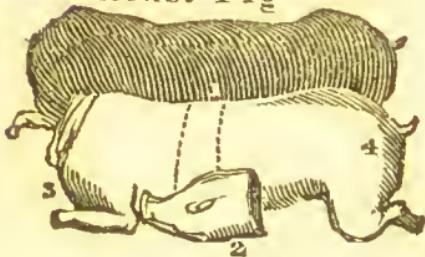
CARVING.—PLATE IV.



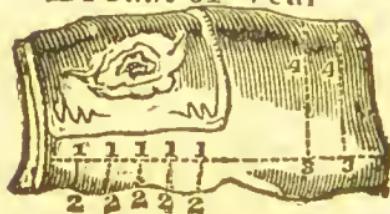
Fore Quarter of Lamb



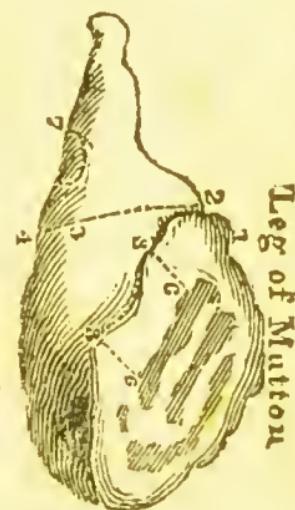
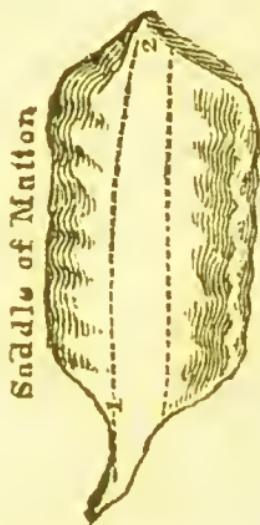
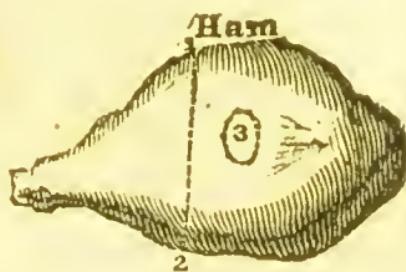
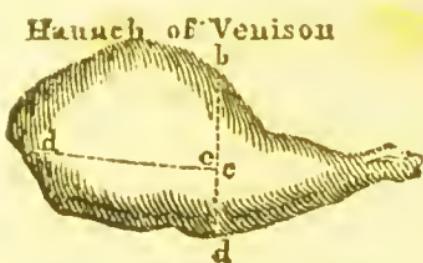
Roast Pig



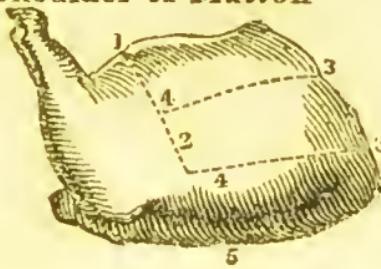
Breast of Veal



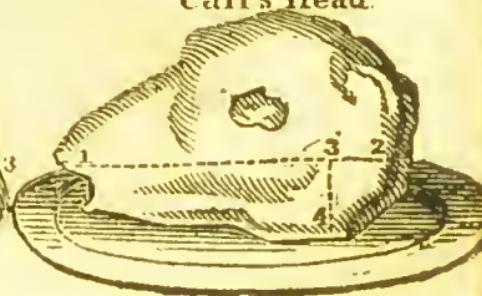
CARVING.—PLATE V.



Shoulder of Mutton



Calf's Head.



COOKERY

MADE EASY.

ON THE CHOICE OF MEATS.

BY way of general remark, it may be mentioned, that in all kinds of butchers' meat, the best of the kind goes farthest, and affords most nourishment. Rounds of beef, fillets of veal, and legs of mutton, are joints which bear a high price; but in large families, that use a great consumption of meat, there are many inferior joints, which being bought with the more solid, reduce the price of the former, and may be dressed equally palatable.

Venison.

THE season for venison is from July to December. The choice of venison is in a great measure directed by the fat. If it is thick, bright, and clear, the clefs smooth and close, it is young; on the contrary, if the clefs be wide and tough, it is old.

Beef.

IF the beef be young, it will be smooth and tender; if old, it generally appears rough and spongy. If the flesh is pale, and the fat yellow, it does not possess equal nourishment. When it is of a carnation colour, it is a sign of being good meat.

Mutton

MUTTON should be chosen for the fineness of its grain, good colour, and firm white fat. When it is old, the flesh, when pinched, will wrinkle and continue so; and the fat will stick by strings and skins: if young, the flesh will pinch tender, and the fat easily part from the lean. The flesh of ewe mutton is in general paler than that of wether mutton: it is of a closer grain, and parts more easily. If the flesh of mutton is loose at the bone, and of a pale yellowish colour, it is not good.

Lamb.

IF the hind-quarter and the knuckle be limber, it is stale. If the neck-vein of a fore-quarter be of an azure colour, it is fresh; but if greenish, or yellowish, the meat is nearly tainted.

Veal.

WHEN the flesh of a joint of veal seems clammy, and has green or yellowish specks, it is stale. The loin taints first under the kidney. The leg if newly killed, will be stiff in the joint; but if stale, supple. In choosing the head, pay particular attention to the eyes; if they are sunk or wrinkled, it is stale; if plump and lively, it is new and sweet.

Bacon.

IF the fat is white, oily to the touch, and does not break, the bacon is good, especially if the flesh is of a good colour and sticks well to the bone; but if otherwise, and the lean has some yellowish streaks, it is, or soon will be, rusty.

Pork.

THE skin of pork is in general clammy and sweaty when the meat is stale, but smooth and cool when new. When many little kernels, like shot, are found in the fat of pork, it is measly.

Hams.

RUN a knife under the bone that sticks out of the ham, and if it comes out clean, it is good; if dulled and smeared, it is rancid.

Brawn.

THE best method of knowing whether brawn be young or old, is by the extraordinary, or moderate thickness of the rind; the thick and hard is old, but the moderate and soft is young.

CHOICE OF GAME AND POULTRY.

Hares and Rabbits.

HARES are in season from October to March. A hare when newly killed, is stiff and whitish; when stale, the body is limber, and the flesh in many parts blackish. If the hare be old, the claws are wide and ragged; if young, smooth, and the ears will tear like a piece of brown paper. To discover a real leveret, feel near the foot on its fore-leg, if a nob or small bone is found there, it is a true leveret; if not, it is a hare. Leverets are in season from April to September. Rabbits may be known by the same signs as the hare, and are, either wild or tame, in season the whole year.

Pheasant.

THE pheasant is one of the greatest dainties of the table, and its wholesomeness is equal to its daintiness. The cock has spurs, which the female has not. When young, the spurs are short and round; but if old, long and sharp. If the vent is open and green, the bird is stale, and when rubbed hard with the finger the skin will peel.

Partridge.

WHEN these birds are young, the legs are yellowish, and the bill of a dark colour. If they are fresh, the vents will be firm; but if stale, they look of a pale green. If old, the bills are white, and the legs blue.

Woodcocks, Snipes, Moor, and White Game, Heath Fowl, Quails, &c. &c. may be judged by the same rules.

Turkey.

IN choosing turkeys, observe the following rules: if the spurs are short, and the legs black and smooth, it is young; but if long, and the legs pale and rough, old. If long killed, the eyes will be sunk in the head, and the feet feel very dry; but if fresh, the eyes will be lively. They are in season during the months of December, January, and February.

Goose.

BESIDES the tame, or common goose, there is also the bran goose, a bird of passage. If the bill and foot be red, and the body full of hairs, it is old; but if the bill is yellow, and the body has but few hairs, it is young. If new, the feet will be limber; but dry if stale. Geese come into season on Michaelmas-day, and continue to the end of the year. Geese are called green till they are three or four months old.

Duck.

DUCKS come into season about the month of September, and continue till the end of the year. In choosing ducks take notice that they are hard and thick on the belly when fat; but thin and lean when poor; limber-footed when new; but dry-footed when stale.

Pigeons and Plovers.

THESE birds should be very fresh; the feet should

be supple ; if old, the feet are harsh. Many persons prefer the tame pigeons to the wild.

THE *Field-fare*, *Lark*, *Thrush*, &c. may be chosen by the same rules.

Fowls.

IF a cock is young, his spurs are short and clubbed ; if sharp and standing out, old. If a capon be young, his spurs will be short and blunt, and his legs smooth ; if a true capon, he will have a fat vein on the side of the breast, a thick belly and rump, and his comb will be short and pale. Fowls are in the market all the year round.

Eggs.

WHEN you buy eggs, put the great end to your tongue, if it feels warm, it is new ; if cold, stale. The best method of keeping eggs, is to bury them in salt, or make a brine of one pound of salt to a quart of water and put them in. They will keep for a year, but must not be taken out till wanted for use.

CHOICE OF FISH

OF *Salmon*, *Trout*, *Haddock*, *Cod*, *Mackarel*, *Herrings*, *Whiting*, *Carp*, *Tench*, *Pike*, *Graylings*, *Smelts*, *Ruffs*, *Shads*, &c. &c. it may be generally remarked, that if their gills smell well, are red, and difficult to open, and their fins tight up, their eyes bright, and not sunk in their heads, they are fresh.

Turbot.

THIS beautiful fish is in season nearly the whole of the summer. If good, it should be thick, and the belly of a yellowish white : if of a blueish cast, they are bad.

To keep turbot two or three days, in as high perfection as at first, rub it lightly over with salt, and hang it in a cold place.

Plaice and Flounders.

THESE fish are in season from January to March, and from July to September. When new, they are stiff, and the eyes look lively, and stand out. The best plaice are blueish on the belly, but flounders should be of a cream colour.

Soals,

If good, are thick, and the belly of a cream colour if of a blue east, stale.

Cod, Haddock, Skaite, Maids, Thorn-backs, may be bought by the same rules

Tench and Carp.

THE tench should be dressed as soon after it is caught as possible. They are covered with a slimy matter, which may be removed by rubbing them with a little salt. They are in season from July to September.

Lobsters and Crabs.

If fresh, the lobster has a pleasant scent at that part of the tail which joins to the body, and the tail will, when opened, fall back quick with a spring. The weight of the lobster is a good criterion; they are in season during the summer months. The heaviest crabs are best whether small or large.

Oysters.

THE Pyefleet, Colchester, Milton, and Milford, are the best flavoured. The mode of feeding them, is by placing them on the bottom shell in a pan or tub, having first washed them clean with a birch-broom, sprinkle them with oatmeal and salt, and cover them with water. Repeat this every day, and they will fatten.

SOUPS AND BROTHS.

GENERAL REMARKS.

THE best and most wholesome soups are obtained from the freshest meats; therefore, those parts of the meat should be selected which afford the richest juices.

When there is any fear that gravy-meat will spoil before it is wanted, season it well, and fry it lightly, which will preserve it a day or two longer. On account of vegetables being apt also to turn the stocks sour, it is preferable to use the essence, which may be procured at the oil-shops, and mix a small quantity when wanted.

Soups are better if made the day before they are wanted, and it should be particularly remembered, that in all soups and broths the taste of one ingredient should not predominate over another; and the whole have a fine agreeable flavour, according to what it is designed for.

TAKES a calf's head, scald, and wash it, boil it for half an hour, skin it, and take the tongue out. Have ready some strong veal gravy, and put the tongue and skin in, with three large onions, half an ounce of cloves and mace, and half a nutmeg, beat very fine, all kinds of sweet herbs, and three anchovies; stew them all together, and when tender, take out the meat, cut it in pieces of about two inches square, and the tongue, which must be skinned, in square pieces the same as the head. Strain off the liquor, put half a pound of butter into the stewpan, melt it, and put in a quarter of a pound of flour, which keep stirring till smooth; add the liquor, (stirring it till it is all in),

a pint of white wine, season rather high, force-meat balls, and the yolks of eggs either broiled or fried, some lemon-juice, and let the whole stew gently for an hour. If too thick, add some broth before stewing it the last time, and serve it up quite hot in the tureen.

A cheaper way.—Prepare half a calf's head, without the skin, as above. When the meat is cut off, break the bones, and put them into a saucepan with some good gravy, and seasoned with fried onions, herbs, mace, and pepper. Have ready two or three ox palates blanched, and cut into small pieces. A cow-heel, cut into pieces, may be added with advantage. Brown some butter, flour, and onion, and put the gravy to it. Then add the meats cut into small pieces, and stew. Half a pint of sherry, an anchovy, two spoonfuls of walnut-ketchup, two of mushroom-ketchup, and some chopped herbs, balls, &c.

N.B. Make your forcemeat-balls as directed for turtle, which see.

Brown portable Soup

TAKE a large leg of beef, bone it, and take off the skin, and the fat; put it into a stoving-pot with a tight cover, with about four gallons of soft water, six anchovies, half an ounce of mace, a few cloves half an ounce of whole pepper, three onions cut in half, a bunch of thyme, sweet marjoram, and parsley, with the bottom crust of a small loaf that is well baked; cover it very close, and let it have a constant fire to do leisurely for seven or eight hours: stir it well together to make the meat separate; cover it close again, and in an hour try your soup in a cup if it will glutinate; if it does, take it off, and strain it through a canvas bag into a clean pan; have china, or well glazed earthen cups ready, and fill them with the gravy; put them into a broad gravy-pan, or stewpan, with boiling water, and let them boil till it is perfectly glue. When they are almost cold, run a

knife round them, and turn them on a piece of new flannel to draw out the moisture : in six or seven hours turn them, and do so till they are perfectly hard and dry ; put them into stone jars, and keep them in a dry place.—This is very good for soups and gravies. When you intend to make it into soup, shred and wash very clean what herbs you have to enrich it, as celery, endive, chervil, leeks, lettuce, or indeed what herbs you please ; or use the essences as mentioned in the observations on soups ; boil them in water till they are tender, strain them off, and with that water dissolve what quantity of portable soup you please, according to the strength you would have it. Fry a French roll, and put it in the middle of your dish, moistened first with some of the soup ; and when the eakes are thoroughly melted, set it over the fire till it is just at boiling.

A White Portable Soup.

BONE a leg of veal, take off all the skin and fat ; likewise two dozen of fowls, or chickens' feet, washed and chopped to pieces ; put all into a large stoving pot, with three gallons of soft water, till the meat is so tender as to separate. Keep the pot tight covered, and under a constant fire ; in about eight hours try the jelly in a cup, and when quite cold, if it is so stiff that it may be cut with a knife, take it off, and strain it through a sieve, but take off all the fat ; provide china cups, and fill them with the clear jelly, and proceed as directed for the brown portable soup. When any is required for use, take a piece about the bigness of a walnut, and pour a pint of boiling water on it, stirring it till it is dissolved ; season it with salt to the taste, and it will make a basin of strong broth. If for a dish of soup, boil vermicelli in water, then to a cake of soup, pour a pint of water, four eakes will make two quarts ; when thoroughly melted, set it over the fire to simmer, pour it into the

dish, put in thin slices of bread hardened before the fire, and the vermicelli upon them. Season it to your palate.

Gravy Soup.

TAKE the bones of a rump of beef, a piece of the neck, and boil all the goodness from them; strain it off, take a piece of butter, put it into a stewpan, brown it, and add to it an onion stuck with cloves, some celery, eos lettuce, chervil, endive, spinnage, turnips, and carrots: season it with pepper, salt, and cloves, and boil all together; put in sippets of bread dried by the fire, and a glass of red wine. Serve it up with a French roll toasted, and laid in the middle. If in season, add green peas, tops of asparagus, and button onions steamed, &c.

Spring Soup and *Soup Julien* are the same as the above, omitting the lettuce and chervil for the latter. the former is named from the season when carrots and turnips are to be had.

White Vermicelli Soup.

To three quarts of strong veal gravy add a quarter of a pound of vermicelli, blanched, two quarts of water, four yolks of eggs, half a pint of cream, and a little salt, mixed well together; simmer it for five minutes, and stir it all the time it is on the fire, or it will curdle. Serve it up to table in a tureen, with a crust of a French roll baked.

Brown Vermicelli Soup is made in the same manner, leaving out the eggs and cream, and adding one quart of strong beef gravy.

Hare Soup.

CUT a large hare in pieces, put it into an earthen jar, with three blades of mace, two large onions, a little salt, a red herring or two anchovies, six large morels, a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and strain

quor into a stewpan : put in a quarter of a pound of French barley, ready boiled ; scald the liver and rub it through a sieve with a wooden spoon ; put it in the soup, place it on the fire, and keep it stirring till *near* boiling. Put some toasted bread into the tureen, and pour the soup on it.

Partridge Soup.

SKIN, and cut in pieces two large partridges, with three slices of ham, some celery, and three onions. Fry them in butter until they are brown, but do not let them burn. Put them into a stewpan, with three quarts of boiling water, a few pepper-corns, and a little salt. Stew gently for two hours, strain the liquor through a sieve, put it again into the stewpan, with some stewed celery and fried bread ; when *near* boiling, pour it into a tureen, and serve it up.

Soup and Bouillie.

STEW a brisket of beef with some turnips and carrots, button onions, and celery, all cut into small pieces ; put the pieces of beef into the pot first, then the roots, and half a pint of beef gravy, with a few cloves ; set the pan on the stove to simmer for an hour, add some more beef gravy to fill your pan, and boil it gently for half an hour

Macaroni Soup

BOIL a pound of macaroni in a quart of rich gravy till quite tender : take out half and put it into another stew-pot. To this add more gravy, and boil it till you can pulp all the macaroni through a fine sieve. To these two liquors put a pint, or a pint and a half, of boiling cream, the macaroni that was first taken out, and half a pound of Parmesan cheese : make it hot, but do not let it boil. Serve it up in a tureen, with the crust of a rasped loaf cut small.

Ox-Rump Soup.

ONE rump of beef will make it stronger than double the same quantity of other meat. Make it like gravy-soup, and give it what flavour you like.

Beef Broth.

PUT a leg of beef with the bone well broke, in your pan, with a gallon of water. Take off the seum as it rises, and add two or three blades of mace, a small bunch of parsley, and a crust of bread. Boil it till the beef is quite tender. Lay some toasted bread cut in pieces in your tureen, next the meat, and pour broth over it.

Veal Broth.

TAKE a knuckle of veal, two turnips, two carrots, two heads of celery, and six onions, stew them in a gallon of water, till reduced to one-half; add a lump of butter rolled in flour, with a little Cayenne pepper and salt; strain it, and add a gill of cream. Two ounces of vermicelli may be added with good effect.

Mutton Broth.

CUT a scrag of mutton about six pounds weight in two, and boil the scrag part in a gallon of water; skim it, and put in some sweet herbs, an onion, and a crust of bread; when it has boiled about an hour, put in the best part of the neck, and a short time before the meat is quite done, put in a turnip, some dried marigolds, olives, parsley chopped small, and season it with salt. Some prefer it seasoned with mace, instead of the sweet herbs and onion. In this, however, fancy must be the director. If you boil turnips as sauce to the meat, they must be done separately, or the flavour will be too powerful for the broth.

A cheap Soup.

TAKE the water that has boiled a leg of mutton, put it into a stewpan, with a quantity of chopped leeks, pepper, and salt; simmer them an hour; then mix some oatmeal quite smooth, pour it into the soup, set it on a slow part of the fire, and simmer it gently, take care that it does not burn.

Giblet Soup.

SCALD and clean three sets of giblets, stew them with a pound or two of gravy beef, serag of mutton, or the bone of a knuckle of veal; add three onions, a large bunch of sweet herbs, a teaspoonful of white pepper, and a large spoonful of salt. Put five pints of water, and simmer till the gizzards are quite tender, skim it well, and add a quarter of a pint of cream, two teaspoonsful of mushroom powder, and an ounce of butter mixed with a dessert spoonful of flour. Boil it a few minutes. Season with two glasses of Sherry or Madeira, a large spoonful of ketchup, and some Cayenne. Add salt if requisite.

Soup Cressy.

STEW twelve large carrots, cut, in a stewpan with turnips, celery, leeks, and onions cut in pieces, and half a pint of split peas, in a quart of water till tender, with some strong beef gravy; rub the whole through a tamis; add five pints of strong veal gravy, and some blanched water-cresses, boil the whole for twenty minutes, and season it with salt; let it be the thickness of pea-soup, and serve it up.

Transparent Soup.

CUT off the meat from a leg of veal as thin as possible: when cut clean from the bone, break the bone in small pieces, put the meat in a large jar with the

bones at top, a bunch of sweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine; pour on it four quarts of boiling water; let it stand over a slow fire all night. remove it into a well tinned saucepan, and let it simmer till it is reduced to two quarts, taking off the scum as it rises; strain it into a bowl, let it stand for two hours to settle; pour it into a saucepan clear from the sediments; have ready two ounces of boiled vermicelli; put it in, and serve it up.

Asparagus Soup.

CUT half a pound of fat bacon into thin slices, put them in a stewpan, add five or six pounds of lean beef cut in lumps, and rolled in flour; cover your pan close, stirring it till the gravy is drawn; add two quarts of water, and half a pint of ale. Let it stew gently for an hour, with some whole pepper, and salt; skim off the fat, and strain off the liquor; put in the leaves of white beet, some spinach, cabbage lettuce, a little mint, sorrel, and sweet marjoram powdered; boil these in the liquor, put in the green tops of asparagus cut small, and boil them till tender. Serve it up hot, with a French roll in the middle.

Soup Lorraine.

BLANCH a pound of almonds, and beat them fine in a mortar, with a little water to keep them from oiling. Take the white part of a roasted fowl, and the yolks of four poached eggs, and pound all together very fine. Pour three quarts of strong white veal gravy into a stewpan, with the other ingredients: boil them over a slow fire, and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace. Melt butter about the size of an egg, with a spoonful of the soup strained. Cut two French rolls into thin slices, and set them before the fire to crisp; take the hollow crust of

A third French roll, and fill it with the minced fowl; close the roll neatly, and keep it hot. Strain the soup into a saucepan, and let it stew till of the thickness of cream. Put the crisped bread into the tureen, pour the soup over it, and place the closed roll in the centre.

White Pottage, with a Chicken in the Middle.

To an old fowl, put a knuckle of veal, a scrap of mutton, some spice, some sweet herbs, and onions; boil all together; have ready some barley boiled very white, strained through a cloth, with some bread ready toasted in a dish, and a fowl in the middle; green herbs, minced chervil, spinach, and sorrel; pour some of the broth to your bread, herbs, and chicken; add barley well strained, and stew all together.

Crayfish Soup.

TAKE three quarts of strong veal broth, made without herbs, the crumbs of four French rolls, the meat of a lobster, and fifty crayfish pounded, with some live lobster spawn; skim and rub it through a tamis cloth, season it with salt, and Cayenne pepper. Cut the crust of French bread into small round pieces when served up.

Oyster Soup.

TAKE a pound of skate, four flounders, and two pounds of eels; cut them in pieces, season them with mace, pepper, salt, an onion stuck with cloves, a head of celery, some parsley, and sweet herbs. Cover them with water, simmer for an hour and a half, and strain it off. Beat the yolks of ten hard eggs, with the hard part of a pint of oysters, in a mortar. Simmer all together for half an hour; have ready the yolks of six eggs well beaten, and add them to the soup. Stir it on the fire till it is thick and smooth, but do not let it boil. Serve all together.

Eel Soup.

To every pound of eels put a quart of water and a crust of bread, two or three blades of mace, some whole pepper, an onion, and a bundle of sweet herbs; cover them close, and let them boil till half the liquor is wasted; strain it, toast some bread, cut it small, lay it in the dish, and pour in your soup; set the dish over a stove for a minute, and send it to table hot. Should your soup not be rich enough, add a little brown gravy to it.

Mussel Soup.

Boil them till they open, take them off, put them into another stewpan, then, with a bit of butter rolled in flour, some parsley, and sweet herbs, with some good gravy, let them simmer till reduced to one half. Add a liaison, and serve it up hot.

Milk Soup.

With cinnamon boil a quart of milk, two bay leaves, and moist sugar; put some sippets in a dish, pour the milk over them, and set the whole over a charcoal fire to simmer till the bread is soft; take the yolks of two eggs, beat them up, and mix them with a little of the milk, and throw it in; mix it altogether, and serve it up.

Green Pea Soup.

PARE and slice three cucumbers, add to these as many eos lettucees, a sprig of mint, an onion, some pepper and salt, a pint of young peas, and a little parsley. Put all together, with a quarter of a pound of fresh butter, into a saucepan, stew them gently in their own liquor, half an hour; then pour one quart of weak gravy on them, and stew it two hours; thicken with a bit of butter rolled in flour, and serve it.

SOUPS.

White Pea Soup.

TAKE a pint of peas, either split or whole, but whole in preference; having steeped them in cold water one hour, put them into a pot with about a quart of water, and let them boil till they become sufficiently tender to be pulped through a sieve. Put them into a stewpan, with some good gravy, and white pepper, and salt. Boil it for half an hour, and serve up with fried bread, and a little dried mint.

Soup Maigr

To a bunch of celery, washed clean and cut in pieces, add a large handful of spinach, two cabbage lettuce, and some parsley; shred them small; take a large stewpan, put in half a pound of butter, and when quite hot, slice four large onions very thin, and put them into your butter; stir them well together for two or three minutes; put in the rest of your herbs; shake all well together for twenty minutes; dust in some flour, and stir them together; pour in two quarts of boiling water; season with pepper, salt, and beaten mace; chip a handful of crust of bread, and put in; boil it half an hour; beat up the yolks of three eggs in a spoonful of vinegar, pour it in, stir it for two or three minutes, and it will be ready to send to table.—

For Force-meat for Soup Maigr, see p. 25

GRAVIES AND SAUCES.

To make a strong Fish Gravy

TAKE two or three eels, skin them, gut them, and wash them from grit; cut them into small pieces, and put them into a saucepan; cover them with water, a little crust of bread toasted brown, a blade or two of mace, some whole pepper, a few sweet herbs, and a little bit of lemon-peel; let the liquor boil till it is rich; have ready a piece of butter according to your gravy; if a pint, as big as a walnut. Melt it in a saucepan, shake in a little flour, and toss it about till it is brown, and strain the gravy into it. Let it boil a few minutes, and it will be good.

To draw Gravy.

FRY some pieces of lean beef brown in a stewpan, with two or three onions, and two or three slices of lean bacon; pour in it a ladle of strong broth, rubbing the brown from the pan very clean; add to it more strong broth, elaret, white wine, anchovy, and a bunch of sweet herbs; season it, and stew it very well. Strain it off, and keep it for use.

To make Gravy for a Turkey or Fowl.

TAKE a pound of lean beef, hack it, and flour it; put a piece of butter as big as an egg into a stewpan; when melted, put in your beef, fry it on all sides a little brown, pour in three pints of boiling water, a bundle of sweet herbs, two blades of mace, three cloves, twelve whole pepper-corns, a piece of carrot, a crust of bread toasted brown; cover it close, and boil it till reduced to about a pint, or less; season it with salt, and strain it off.

To make a standing Sauce.

PUT in a glazed jar, with the juice of two lemons, five anchovies, some whole Jamaica pepper sliced ginger, mace, a few cloves, a little lemon pee., horseradish sliced, some sweet herbs, six shalots, two spoonful of capers and their liquor, into a linen bag, and put it into a quart of sherry; stop the vessel close, set it in a kettle of hot water for an hour, and keep it in a warm placee. A spoonful or two of this liquor is good to any saucee.

Bechemel.

THIS is a stiff white sance, somewhat in the nature of cream, but considerably thicker, and even approaching to a batter. Take strong veal gravy, boil, skim, and thicken it with flour and water, or a piece of butter rolled in flour; add some more gravy, and when sufficiently boiled, strain it off; put cream enough to make it entirely white, and of the consistency of a light batter; then just simmer it together, but do not suffer it to boil above a minute or two, or it will injure the colour.

Fish Cullis.

BROIL a pike, take off the skin, and separate the flesh from the bones. Boil six eggs hard, take out the yolks; blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of eggs; mix these well with butter, put in the fish, and pound all together. Take half a dozen onions, cut them into slices, two parsnips, and three carrots. Set on a stewpan, with a piece of butter to brown, and when it boils put in the roots; turn them till brown, and pour in a little stock to moisten them. When boiled a few minutes, strain it into another sauepan; add a leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few erumbs of bread. When it has stewed gently a quarter of an

hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but without boiling. Strain it through a hair sieve. This is a good sauce to thicken most made dishes.

Family Cullis.

TAKE a piece of butter rolled in flour, stir it in your stewpan till the flour is of a fine yellow colour; then put in some good gravy, a glass of white wine, a bundle of parsley, thyme, laurel, sweet basil, two cloves, some nutmeg or mace, a few mushrooms, pepper, and salt. Stew it an hour over a slow fire, skim all the fat clean off, and strain it through a sieve.

White Braise.

PUT the udder of a leg of veal into cold water for a few minutes, cut it in small pieces, and put them into a stewpan, with a piece of butter, some onions, a bundle of thyme and parsley, a little mace, a lemon pared and sliced, and a spoonful of water; put it over a slow fire, and stir it for a few minutes; then add white gravy, according to the quantity you want to braise. It is generally used for tenderones of lamb, chicken, or any thing you wish to look white.

Brown Braise.

TAKE some beef suet, with any trimmings you may have; put them into a stewpan, with some onions, thyme, parsley, basil, marjoram, mace, and a sliced carrot; set it over the fire: add a bit of butter, a little gravy, a few bay-leaves, and six heads of celery; let it draw down for half an hour; then fill it up with good gravy, and a little white wine.

To make Browning.

To make browning, a very useful culinary preparation, beat small four ounces of fine sugar, put it into a frying-pan, with an ounce of butter. Set it

over a clear fire ; mix it well together, and when it begins to be frothy hold it higher. When the sugar and butter are of a deep brown, pour in a little wine, and stir it well together : then add more wine, till half a pint is used. Add half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonful of ketchup, a little salt, and the rind of a lemon. Boil it slowly about ten minutes, and then pour it into a basin. When cold, take off the scum, and bottle it for use.

Beef Gravy.

CUT a piece of the neck into small pieces ; strew some flour over it, put them into a saucepan, with as much water as will cover them, an onion, a little allspice, pepper, and salt. Cover close, and skim it ; throw in some raspings, and let it stew till the gravy is rich and good ; strain it off, and pour it into the sauceboat.

Stock for Gravy or Soup.

PUT a knuckle of veal, about a pound of lean beef, and a pound of the lean of a gammon of bacon, all sliced, into a stewpan, with carrots, onions, turnips, celery, two of each, and two quarts of water. Stew the meat quite tender, but do not let it brown. When thus prepared, it will serve either for soup, or brown or white gravy ; if for brown, put some of the browning, and boil it a few minutes.

Gravy for a Fowl.

TAKEn the neck, liver, and gizzard, boil them in half a pint of water, with a little piece of bread toasted, pepper, and salt, and a bit of thyme ; boil them till reduced to one half ; add half a glass of red wine, boil, and strain it ; bruise the liver well, strain it again, and thicken with a little piece of butter rolled in flour.

Way to make Mutton eat like Venison.

PREPARE stale woodcock, take out the bag from the entrails, cut it in pieces, and simmer it with as much unseasoned meat gravy as you require.

Powrade Sauce for Partridges.

RUB the bottom of a stewpan with a clove of garlic; put a small piece of butter, a few slices of onion, some gravy, vinegar, and some whole pepper; let it boil down; add a little flour to thicken it, a little cullis, and strain it through a tamis cloth; squeeze it a lemon.

Sauce for a Pig.

CHOP the brains, put in a teaspoonful of the gravy that runs from the pig, and a piece of anchovy. Mix them with half a pound of butter, and as much flour as will thicken the gravy; a slice of lemon, a spoonful of white wine, some caper liquor, and a little salt.

Sauce for Venison, or Hare.

BEAT some currant jelly, with two spoonfuls of port wine and melt it over a fire: or, half a pint of red wine, with two ounces of sugar, simmered to a syrup.

Sauce for a Turkey.

OPEN a pint of oysters, separate the liquor, and wash them. Pour the liquor, when settled, into a saucepan, and stir into it a little white gravy, and a teaspoonful of lemon pickle. Thicken it with flour and butter, and boil it three or four minutes. Add a spoonful of thick cream, and, lastly, the oysters. Stir them over the fire till quite hot, but do not let them boil.

Essence of Ham.

CUT three pounds of lean ham into pieces of about an inch thick ; lay them in a stewpan, with slices of carrots, parsnips, and three onions, cut thin. Stew them till they stick to the pan, but not burn. Pour on some strong veal gravy by degrees; some fresh mushrooms, or mushroom powder, truffles and morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it close, and when it has simmered to a good thickness and flavour, strain it off.

To make a Liaison.

TAKE the yolks of six eggs; beat them up by degrees in a pint of boiled cream; strain through a hair sieve, and add a spoonful of bechamel. Take the pan off when you stir in the eggs, set it on the fire again, and stir till it boils. Add a lump of sugar and salt for seasoning.

Sauce for all kinds of Roast Meat.

WASH an anchovy clean, and put to it a glass of red wine, some strong gravy, a shalot cut small, and a little juice of lemon. Stew all together, strain, and mix it with the gravy that runs from the meat.

Sauce for Wild Fowl, or Tame Ducks.

SIMMER a cup of port, the same of gravy, a shalot, pepper, salt, and mace, for ten minutes; put in a bit of butter and flour, give it one boil, and pour it through them.

Green Sauce for Green Geese.

MIX a quarter of a pint of sorrel juice, a glass of white wine, and some sealed gooseberries. Add sugar, and a bit of butter.

Bread Sauce.

BOIL an onion cut into four, with a few grains of black pepper and milk, till the onion is reduced to a pulp. Pour the milk, strained, on grated white stale bread. Let it stand an hour, put it into a saucepan, with a moderate piece of butter, mixed with flour, and boil up the whole together.

Egg Sauce.

BOIL two eggs till they are hard; chop the whites and yolks, but not very fine. Add to them a quarter of a pound of melted butter, and stir them well together.

A Sauce for cold Partridges, Moor Game, &c.

POUND four anchovies, and two cloves of garlic, in a mortar; add oil and vinegar to the taste. Minee the meat, and put the sauce to it as wanted.

Sauce for a savoury Pie.

TAKE some cullis, an anchovy, a bunch of sweet herbs, and a little mushroom liquor; boil it, and thicken it with burnt butter; add a little red wine, and put it in your pie. This serves for any meat pies.

Force-meat Balls.

HALF a pound of veal, and half a pound of suet cut fine, beat them in a marble mortar, shred in a few sweet herbs fine, a little mace dried, a nutmeg grated, a little lemon peel cut fine, pepper and salt, and the yolks of two eggs. Mix all well together; roll some of it in little round balls, and some in long pieces. Roll them in flour, and fry them of a good brown. If they are for the use of white sauce, do not fry them, but put a little water into a saucepan,

and when it boils, put them in : a few minutes will do them.

Foreemeat is a prineipal ingredient in eookery, and imparts an agreeable flavour in whatever dish it used. The articles principally in request for this purpose are, fowl, veal, the inside of sirloin of beef, ham, bacon, suet, bread, parsley, and eggs. To vary the taste of these ingredients, may be added pennyroyal, savory, tarragon, knotted marjoram, thyme, basil, garliek, shalot, olives, oysters, anehovy, salt, Jamaica pepper, cloves, and nutmeg. In making forceimeat, observe that no one article shoule predominate ; but, if various dishes are served on the same day, the varied taste of the foreemeat should be attended to.

Force-meat for Soup Maigre.

POUND the flesh of a lobster, an anehovy, the yolk of a hard boiled egg, with black and white pepper, salt, mace, some bread erumbs, a little butter, and two eggs well beaten in a mortar ; make them into balls, or roll them long, and fry them brown. Add them to your soup when ready to serve up.

White Sauce for Carp, &c.

PUT an onion, a few shalots, and three anchovies into half a pint of cream. Boil them together, then put in two ounees of butter, the yolks of two eggs, and a little white wine vinegar ; stir it continually while over the fire, to prevent curding.

Lobster Sauce.

CUT a lobster into pieces the size of dice; pound the spawn, a bit of butter, and four anchovies, in a mortar, and rub them through a hair sieve ; put the cut lobster into a stewpan with half a pint of gravy, and a bit of butter rolled in flour ; set it over a stove, and keep stirring it till it boils ; if not thick enough, add a little flour and water, and boil

it again ; put the spawn in, and simmer it ; if the spawn boils it is apt to spoil the colour of the sauce ; put a little lemon pickle and corach, and squeeze in half a lemon.

Shrimp Sauce.

PICK your shrimps, and put them into a stewpan with a little gravy ; when hot, pour in melted butter, and some anchovy essence ; add a little lemon pickle and corach.

Oyster Sauce.

BLANCH and strain the oysters, beard them, put them into a stewpan with a piece of fresh butter, and the oyster liquor, with some flour and water to thicken it ; season with lemon juice, anchovy liquor, Cayenne pepper, and ketchup. When it boils, skim it, and let it simmer five minutes.

Sauce for any kind of Fish.

TAKE a little of the water that drains from your fish ; add an equal quantity of veal gravy. Boil them together, and put it into a saucepan, with an onion, an anchovy, a spoonful of ketchup, and a glass of white wine ; thicken it with a lump of butter rolled in flour, and a spoonful of cream. If red wine is used leave out the cream.

Celery Sauce.

BOIL some celery heads in gravy till the liquor is almost wasted, add some bechamel, and five minutes before the sauce is put over the meat or poultry, add a liaison.

Parsley and Butter, when there is no Parsley.

USE parsley seed, tied in a rag, and boil it for ten minutes. Take what liquor you want, and put it to your butter. Shred a little boiled spinach, and put into it.

Mushroom Sauce for Fowls, &c.

PUT half a pint of fresh mushrooms to a little butter, a blade of mace, and a little salt; stew them gently for half an hour. Add a liaison. Squeeze in half a lemon.

Shalot Sauce.

PEEL, and cut small five or six shalots; put them into a sancepan, with two spoonsful each of white wine, water, and vinegar; give them a boil up, and pour them into a dish, with a little pepper and salt.

To crisp Parsley.

PICK and wash your parsley, put it into a Dutch oven. Set it at a moderate distance from the fire, and keep turning it till crisp. Lay little bits of butter on it, but not to make it greasy. This is better than frying.

Apple Sauce.

PARE, core, and slice your apples, put them in a sancepan over a very slow fire, with as much water as will keep them from burning; put in a bit of lemon peel, keep them close covered till they are all of a pulp, put in a lump of butter, and sugar to your taste.

ROASTING.

GENERAL OBSERVATIONS.

BUTCHER'S meat, in general, requires to be allowed a quarter of an hour to each pound in roasting, but allowance should be made for the strength of the fire, or the coldness of the weather.

COOKERY MADE EASY.

Have a fire in proportion to the piece of meat you intend to roast; if a thin piece, make a small brisk fire, that it may be done quick, and if large, in proportion. Observe to keep your fire always clear at the bottom.

Pork, veal, and lamb, should be well done, or they are unwholesome.

Large joints of beef, or mutton, and always of veal, should have paper placed over the fat, to prevent its being scorched.

The best method to keep meat hot, if done before the time required, or if awaiting the arrival of company, is, to take it up when done, set the dish over a pan of boiling water, put a deep cover over it so as not to touch the meat, and put a cloth over that. This will not dry up the gravy.

Beef.

If it be a sirloin, butter a piece of writing paper and fasten it on the back of your meat with small skewers, and lay it down to a strong fire. When your meat is warm, dust on some flour, and baste it with butter; a quarter of an hour before you take it

remove the paper, dust on a little flour, and baste with butter, that it may have a good froth. Garnish the dish with scraped horseradish, and serve it up with potatoes, brocoli, French beans, cauliflowers, or celery. The rump is excellent roasted.

Beef to equal Hare.

TAKE the inside of a large sirloin of beef, soak it in a glass of port wine and a glass of vinegar mixed, for forty-eight hours; have ready a very fine stuffing, and roll it up tight. Roast it on a hanging spit, and baste it with a glass of port wine, the same quantity of vinegar, and a teaspoonful of pounded allspice. Larding it improves the look and flavour. Serve with a rich gravy in the dish, currant jelly, and melted butter.

Mutton, Venison fashion.

TAKE a hind quarter of mutton, cut the leg like a haunch; lay it in a pan, with the back side of it down; pour a bottle of red wine over it, and let it lay twenty-four hours; spit it, and baste it with the same liquor and butter when roasting. It should have a good quick fire. Have a little good gravy in a boat, and currant jelly in another.

Chine of Mutton.

REMOVE the skin near the rump, without taking it quite off, or breaking it. Take lean ham, truffles, morels, spring onions, parsley, thyme, and sweet herbs, chopped small, with spice, pepper, and salt. Strew them over the mutton, where the skin is taken off, put the skin over it neatly, and tie over it some white paper, well buttered. When it is nearly done, take off the paper, strew over it some grated bread, and when of a fine brown, take it np. Serve with good plain gravy, potatoes, brocoli, French beans, or cauliflowers.

Leg of Mutton stuffed.

STUFF a leg of mutton with mutton suet, salt, pepper, nutmeg, grated bread, and yolks of eggs, and stick it over with cloyses; when it is about half done, cut off some of the under side of the fleshy end in little bits; put them into a pipkin, with a pint of oysters, and the liquor, a little salt, mace, and half a pint of hot water; stew them till half the liquor is wasted, add a piece of butter rolled in flour, shake all together, and when the mutton is enough, pour the sauce over it, and send it to table. Serve with good plain gravy, potatoes, brocoli, French beans, or cauliflower.

A Breast of Mutton with Force-meat.

R^AISE the skin, and put the foreemeat under it, and fasten it down; before you dredge it, wash it over with beaten eggs. Garnish with lemon, and put good gravy in the dish. The foree-meat may be the same as in the preeeding receipt.

A Tongue, or Udder.

PARBOIL the tongue before you put it down to roast: stick a few cloves about it; baste it with butter, and send it up with some gravy and sweet sauce. An udder eats very well done the same way.

Lamb.

LAY it down to a clear good fire that will want little stirring; baste it with butter, and dust on a little flour; a little before you take it up, baste it again with butter, and sprinkle on a little salt, and parsley shred fine. Send it to table with a salad, mint sauce, green peas, French beans, or cauliflowers.

Veal.

PAPER the udder of the fillet, to preserve the fat, and the baek of the loin to prevent it from seorching; lay the meat some distance from the fire, that it may well warm through; baste it with butter, and dust on a little flour. When it has soaked some time, draw it nearer the fire; and a little before you take it up, baste it again. Roast the breast with the caul on, and the sweetbread skewered on the inside. When it is near done take off the caul, and baste it with butter. It is proper to have a toast baked, and laid in the dish with a loin of veal. Garnish with lemon and barberries.

The stuffing of a fillet of veal is made in the following manner: take about a pound of grated bread,

half a pound of suet, some parsley shred fine, thyme, marjoram, or savory, a little grated nutmeg, lemon peel, pepper, and salt, and mix these well together, with whites and yolks of eggs.

Veal Escallops.

MINCE your veal very small : simmer it with some spice, pepper, salt, and a little cream. Put it into the shells, add to them rasped bread with some butter, and brown them before the fire.

Chicken dressed in the same way make a very good dish.

Sweetbreads.

PARBOIL them, and, when cold, lard them with bacon, and roast them in a Dutch oven. For sauce, serve plain butter, and mushroom ketchup.

Calf's Head.

Take out the bones, dry it in a cloth. Make a seasoning of beaten mace, pepper, salt, and nutmeg, some bacon cut very small, and grated bread. Strew it over the head, roll it up, skewer it, and tie it with tape. Baste with butter, and when done, pour rich veal gravy over it, and serve with mushroom sauce.

Calf's Liver.

CUT a long hole in it, and stuff it with crumbs of bread, chopped anchovy, herbs, fat bacon, onion, salt, pepper, a bit of butter, and an egg : sew the hole up lard it, or wrap it in a veal caul. Serve with good brown gravy and currant jelly.

Leg of Pork.

PARBOIL the leg, take off the skin, lay it down to a clear fire, and baste it with butter ; shred sage fine, mix it with pepper, salt, nutmeg, and bread crumbs.

Strew some of the mixture occasionally over it ; baste it again with butter just before you take it up, that it may be well frothed. Serve with gravy in the dish, and with potatoes and apple-sance. Or, cut a slit in the knuckle, and fill the space with sage and onion chopped, and a little pepper and salt.

Loin of Pork.

PUT no flour on, as it makes the skin blister : sauce as for a leg.

Spare-rib of Pork.

PUT it down to a clear fire, but not too intense. Dust on some flour, and baste it with butter ; twenty minutes before you take it up, shred some sage small. baste your pork, strew on the sage, dust on a little flour, and sprinkle on a little salt before you take it up. Serve it to table with potatoes and apple-sauce, or young savoys.

Rolled Neck of Pork.

TAKE out the bones ; put a force-meat of chopped sage, a very few crumbs of bread, salt, pepper, and two or three berries of allspice, over the inside : roll the meat as tight as you can, and roast it slowly ; put it down at a moderate distance at first.

Pork Griskin.

THE best way of dressing a griskin, is to put it in as much cold water as will cover it, and let it boil up : instantly take it off, rub some butter over it, and flour it, and put it in a Dutch oven before the fire ; a very few minutes will do it.

To stuff a Chine of Pork.

MAKE a thick stuffing of the fat of leaf of pork, parsley, thyme, sage, eggs, and crumbs of bread : season it with pepper, salt, shallots, and nutmeg ; roast

it gently, and when it is about a quarter roasted, cut the skin in slips. Serve it up with apple-sauce, &c. as for a spare-rib.

To roast a Pig.

PUT into the belly a few sage-leaves, pepper and salt, a crust of bread, and a bit of butter; sew up the belly, spit your pig, and lay it down to a good fire, flour it all over well, and keep doing so till the eyes begin to start. When the skin is tight and crisp, and the eyes have dropped, lay a dish in the dripping-pan to save what gravy comes from it : put a lump of butter into a cloth, and rub it till the flour is quite taken off, then place it in your dish, take the sage, &c out of the belly, and chop it small. Cut off the head, open it, take out the brains, which chop, and put the sage and brains into half a pint of good gravy, with a piece of butter rolled in flour ; cut your pig down the back, and lay it flat in the dish ; cut off the ears, and lay one upon each shoulder ; take off the under-jaw, cut it in two, and lay one upon each side ; put the head between the shoulders ; pour the gravy from the plates into your sauce, and send it to table garnished with lemon, or bread-sauce in a bason.

Hind-quarter of a Pig, Lamb fashion.

WHEN house-lamb bears a high price, the hind-quarter of a pig is a good substitute for it. Take off the skin, roast it, and it will eat like lamb. Serve it with mint sauce or salad.

Porker's Head.

TAKE a fine young head, clean it, and put bread and sage as for a pig : sew it up tight, and put it on a string or hanging jack, roast it as a pig, and serve it in the same manner.

GAME AND POULTRY.

GENERAL OBSERVATIONS.

Hares and rabbits require time and care, otherwise the body will be done too much and the extremities too little.

Poultry should always be roasted with a clear brisk fire, and when they are frothy, and of a light brown colour, they are enough. Great care must be taken not to overdo them, as the loss of the juices will impair the flavour.

Wild-fowl require much less roasting than the tame kind, and must be basted often. Their flavour is best preserved without stuffing. A little pepper, salt, and a piece of butter should be put into each.

To take off the fishy taste from wild-fowl, baste them for a few minutes with some hot white gravy.

Venison.

WHEN the haunch is spitted, take a piece of butter, and rub all over the fat, dust a little flour, and sprinkle salt over it; take a sheet of writing paper butter it well, and lay over the fat part; put two sheets over that, and tie the paper on with twine: keep it well basted, and let there be a good soaking fire. If a large haunch, it will take near four hours to do it. Ten minutes before you send it to table, take off the paper, dust it over with a little flour, and baste it with butter; let it go up with a good froth; put no gravy in the dish, but send brown gravy in one boat, and currant jelly in another.

Hare.

CASE and truss your hare, and make a padding thus: a quarter of a pound of beef suet, as much bread

crumbs; the liver, and parsley and lemon-peel shred fine, seasoned with pepper, salt, and nutmeg. Moisten it with an egg, and put it into the hare, sew up the belly, and lay it down to a good fire; put a quart of milk, and six ounces of butter into your pan, and baste it with this till the whole is used: about five minutes before you take it up, dust on a little flour, and baste with fresh butter, to make a good froth. Put a little gravy in the dish, and the rest in a boat. Garnish your dish with lemon.

Rabbits.

BASTE them with good butter, and dredge them with flour. Half an hour will do them at a quick clear fire; and, if they are very small, twenty minutes. Take the livers, with a bunch of parsley, boil them, and chop them very fine together. Melt some butter, and put half the liver and parsley into the butter, pour it into the dish, and garnish the dish with the other half. Roast them of a fine light brown.

A Rabbit—Hare-fashion.

LET it hang in the skin four days; skin it, and lay it for thirty-six hours in a seasoning of black pepper and allspice in fine powder, a glass of port, and an equal quantity of vinegar. Turn it frequently; stuff it as a hare, and use for it the same sauce.

Turkey.

DRAW the sinews of the legs, twist the head under the wing, and in drawing the bird be careful not to tear the liver, nor let the gall touch it. Make the following force-meat, and stuff it in the craw: a pound of veal, as much grated bread, a pound of suet beaten, a little parsley and thyme, two cloves, half a nutmeg grated, a teaspoonful of shred lemon-peel,

little pepper and salt, and the yolks of two eggs. Baste it well, and froth it up. When the smoke draws from the breast to the fire, you may be certain it is nearly done. A large turkey will take an hour and twenty minutes ; if young, an hour ; but this depends much on the strength of the fire.

Turkey with Chesnuts

ROAST a quarter of a hundred of chesnuts, peel them, except eight or ten, and brnise them in a mortar, with the liver, a quarter of a pound of ham, well pounded, and sweet herbs and parsley chopped fine ; season it with mace, nutmeg, pepper, and salt ; put them into the belly of the fowl ; and tie the vent and neck close. For sauce, take the remainder of the chesnuts, cut them in pieces, and put them in a strong gravy ; add a glass of white wine : thicken with butter rolled in flour. Garnish with orange and water-eresses.

The German way of dressing fowls is similar to this, with the addition of salsages cut in slices and fried.—Ducks may be dressed the same.

A green Goose with green Sauce.

ROAST the goose, and make a sauce thus ; half a pint of sorrel juice, a spoonful of white wine, a little nutmeg, and some grated bread ; boil it over a gentle fire, and sweeten it with powdered sugar : let your goose have a good froth on it before you take it up : put some good strong gravy in the dish, and the same in a boat. Garnish with lemon.

Ducks.

GEESE and ducks are dressed generally the same, with a force-meat of sage and onion. A full-grown goose will take an hour and twenty minutes ; if young, an hour. A good fire will roast ducks in twenty-minutes.

Fowls.

PUT them down to a good fire, singe, dust, and baste them well with butter. They are served with brown gravy, and will take from twenty minutes to three-quarters of an hour roasting, in proportion to the size. Pour gravy into the dish, and serve them with either oyster or egg sauce.

Chickens.

THE same as the above: a quarter of an hour will roast them. Serve with parsley and butter poured over them.

Guinea Fowls

ARE roasted the same as partridges and pheasants.

Pigeons.

TAKE a little pepper and salt, a piece of butter, and parsley cut small, mix them together, put it into the bellies of your pigeons, tying the necks tight; take another string, fasten one end of it to their legs and rumps, and the other to a hanging spit. Keep them constantly turning, and baste with butter. When done, lay them in a dish, and they will swim with gravy.

Woodcocks, Snipes, or Quails.

SPIT them on a small bird-spit, without drawing, flour and baste them with butter; have ready a slice of bread toasted brown, which lay in a dish, and set it under your birds. When they are enough, take them up, and lay them on the toast. Serve with melted butter. Garnish with orange or lemon.

Pheasants.

LARD a brace of pheasants with bacon: butter a piece of white paper, and put over the breasts, and, about five minutes before they are done, take off the paper; flour, and baste them with butter, to make

a fine froth; put good brown gravy in the dish, and bread-sauce, as for partridges, in a boat; garnish your dish with lemon.

Partridges.

WHEN they are a little under-roasted, dredge them with flour, and baste them with fresh butter; let them go to table with a fine froth, putting gravy-sauce in the dish, and bread-sauce on the table

Greuse.

TRUSS them as fowls, twisting the heads under the wings. Roast them with the gravy in them. Serve them up with a rich brown gravy, and bread-sauce.

A Teal.

THIS delicate bird should be dressed with the utmost care. They should be served up with the gravy in them, and put down to a very quick fire; a few minutes will be sufficient. Serve them up with a rich gravy, or shallot-sauce.

Plovers

GREEN plovers are roasted as woodcocks; lay them upon a toast, and put good gravy-sauce in the dish. Grey plovers may be roasted, or stewed thus: make a forcemeat of artichoke bottoms cut small, seasoned with pepper, salt, and nutmeg; stuff the bellies, and put the birds into a saucépan, with a good gravy just to cover them, a glass of white wine, and a blade of mace; cover them close, and stew them softly till they are tender; take up your plovers and put in a piece of butter rolled in flour to thicken your sauce, boil it till smooth: squeeze in a little lemon, and pour it over the birds. Garnish with orange.

Ortolans.

Spir them sideways, baste them with butter, and stew bread-crumbs on them whilst roasting. Send

them to table with fried bread-crumbs around them, garnished with lemon, and good gravy-sauce or melted butter, in a boat.

Larks.

TRUSS larks with their legs across, and a sage-leaf over the breast; put them upon a fine skewer, and between every lark a piece of thin bacon; tie the skewer to a spit, and roast them at a quick fire. Baste with butter, and strew over them some crumbs of bread, mixed with flour; fry bread-crumbs brown, in butter; lay the larks round your dish; the bread-crumbs in the middle. Slice orange for garnish, with good gravy in a boat.

Ruffs and Reefs.

TRUSS them cross-legged, put slices of bacon between them, and spit them as snipes; lay them on buttered toast, pour good gravy into the dish, and serve them up hot.

FISH.

GENERAL OBSERVATIONS.

*FRESH-water fish frequently have a muddy smell and taste; to take off which, soak them in strong salt and water; or, if of a size to bear it, scald them in the same, and dry them before dressing.

Pike.

GUT a large pike, and lard it with eel and bacon, take thyme, savoury, salt, mace, nutmeg, some crumbs of bread, beef suet, and parsley, all shred very fine, mix them with raw eggs, and put in the belly of the pike, sew up the belly, dissolve three anchovies in butter, to baste it with; put two laths on each side the pike, and tie it to the spit; melt butter thick, for sauce. Garnish with lemon.

Eel.

SCOUR the eel with salt, skin it almost to the tail, gut, wash, and dry it: take a quarter of a pound of suet, sweet herbs, and a shallot shred fine, and mix them together, with salt, pepper, and nutmeg; stuff the belly with it, and then draw the skin over; tie it to the spit, wash the eel with yolks of eggs, and strew some seasoning over it; baste it with butter, and serve it with anchovy-sauce.

Any other river or sea-fish that are large enough, may be dressed in the same manner.

Pipers.

ROAST, or bake them with a pudding well seasoned. If baked, put a large cup of rich broth into the dish; when done, take the broth they are baked in, some essenee of anchovy, and a squeeze of lemon, and boil them up together for sauce.

Escaloped Oysters.

PUT them into escallop shells with crumbs of bread, pepper, salt, nutmeg, and a bit of butter, and roast them before the fire in a Dutch oven.

BOILING.

GENERAL OBSERVATIONS.

BE very careful that your pots and covers are well tinned, very clean, and free from sand; and that your pot boils all the while. Fresh meat should be put in when the water boils, and salt meat whilst it is cold. Take care to have sufficient room and water in the pot; allow a quarter of an hour to every pound of meat, let it weigh more or less. Vegetables must never be dressed with the meat, except carrots, or parsnips, with boiled beef. Above all, take the scum off constantly as it rises.

Leg of Pork.

LAY it a week in salt, and put it into the pot without using any means to freshen it. It requires much water to swim it over the fire, and also to be fully boiled; so that care should be taken that the fire does not slacken while it is dressing. Serve it up with pea-pudding, turnips, or greens.

Pickled Pork.

WASH the pork and boil it till the rind is tender. It is to be served up always with boiled greens, and commonly a sauce of itself to roasted fowls, or veal.

Pigs' Pettitoes.

BOIL the pettitoes till they are tender. Boil the heart, liver, and lights, about ten minutes, and shred them small. Thicken your gravy with flour and butter, put in your mince-meat, a spoonful of white wine, and a little salt, and give it a gentle boil. Beat up the yolk of an egg; two spoonful of cream and a little grated nutmeg. Put in the mince and shake it over the fire till quite hot, but do not let it boil. Put sippets into the dish, pour over the whole, and garnish with lemon sliced.

Veal.

LET the pot boil, and have a good fire when you put in the meat. A knuckle of veal will take more boiling in proportion to its weight than any other joint, because the beauty is to have all the gristles soft and tender.

You may send up boiled veal with either parsley and butter, or with bacon and greens.

Calf's Head.

PICK the head clean, and soak it in a pan of water some time before it is put in the pot. Tie the brains up in a rag, and put them in with the head. When

enough, grill it before the fire, and serve it up with melted butter, bacon, and greens ; and with the brains chopped and beat up with a little salt, pepper, vinegar, or lemon, sage, and parsley ; and the tongue slit and laid in a separate plate.

Lamb's Head.

WASH it well, and lay it in warm water : boil the heart, lights, and part of the liver. Chop, and flour them, put them into some gravy, with ketehup, pepper, salt, lemon-juice, and a spoonful of cream. Boil the head white, lay it in a dish, and the minee-meat round it. Place the other part of the liver fried with bits of bacon on the minced meat, and the brains fried in small cakes round the rim, with crisped parsley between. Pour melted butter over the head, and garnish with lemon.

Leg of Lamb.

A LEG of lamb, if boiled as it ought to be, in plenty of water, may be dished up as white as milk. Send it to table with stewed spinach ; and melted butter in a boat.

Neat's Tongue.

A DRIED tongue should be soaked all night ; put it into cold water, and let it have room ; it will take four hours. A green tongue out of the pickle need not be soaked, but it will require the same time. An hour before you dish it up, take it out and blanch it, put it into the pot again, and it will make it eat the tenderer.

Leg of Lamb, with the Loin fried round it.

BOIL the leg in a cloth, very white. Cut the loin in steaks, beat them, and fry them of a fine brown ; after which, stew them a little in strong gravy. Put your leg in the dish, and lay your steaks round it. Pour on your gravy, and put spinach, and crisp parsley

in every 8 steaks. Garnish with lemon, and serve with
sewed spinach and melted butter.

To Grass Lamb may be served with spinach, cabbage,
brocoli, or any other suitable vegetable.

Ham.

A HAM requires a great deal of water, put it into cold water, and let it simmer for two hours; allow a quarter of an hour to every pound; by this means it will eat tender.

A dry ham should be soaked in water over night; a green one does not require soaking. Let them be cleaned before you dress them.

Before a ham is sent to table, take off the rind and sprinkle it over with bread-crumbs, and crisp it with a salamander.

Mock Brawn.

BOIL a pair of neat's feet very tender; cut off the meat, and have ready the belly-piece of pork, salted with common salt and saltpetre for a week. Boil it almost enough; take out the bones, and roll the meat of the feet and pork together. Roll it very tight with a strong cloth, and tie it up with tape. Boil it till very tender, and hang it up in the cloth till cold.

GAME AND POULTRY.

GENERAL OBSERVATIONS.

POULTRY are best boiled by themselves, and in plenty of water. A large turkey, with a foremeat in its craw, will take two hours; one without, an hour and a half; a hen turkey, three quarters of an hour; a large fowl, forty minutes; a small one half an hour; a large chicken, twenty minutes; and a small one a quarter of an hour; a large duck, fifty minutes.

Turkey.

CUT off the head and neck, make a stuffing of bread, herbs, salt, pepper, nutmeg, lemon-peel, a few oysters, or an anchovy, a piece of butter, some suet, and an egg; put it into the crop, fasten up the skin, and boil the turkey in a doured cloth. Pour oyster sauce over it, made rich with cream; or liver and lemon-sahee.

Fowls.

DRAW them, cut off the head, neck, and legs; Truss them, singe, and dust them with flour, put them into cold water, cover the pot close, set it on the fire, and let them boil twenty minutes; take them off, and the heat of the water will do them enough in ten minutes more. Serve them up with parsley and butter, or oyster-saujee.

Ducks.

PUT them, after drawing them, for a few minutes into warm water; then put them into a pan containing a pint of boiling milk for two or three hours dredge them with flour, put them into cold water, and cover them close. Boil them slowly for twenty minutes, and serve with onion-sahee. Geese may be dressed the same way, and stuffed with onion and sage.

Chickens, with Celery Sauce.

BOIL two chickens, and in the mean time prepare the sahee; take the white part of two bunches of celery cut about an inch and half long, and boil it till tender; strain off the water, and put the eelery into a stewpan, with half a pint of cream, and a piece of butter rolled in flour; season with pepper and salt; set it over a clear fire, and keep it stirring till it is smooth, and of a good thickness. Have ready half a dozen rashers of bacon; take up your chickens, pour your sauce into the dish, and put the rashers of bacon and sliced lemon round.

Pigeons.

BOIL the pigeons by themselves for a quarter of an hour ; with a proper quantity of bacon cut square, laid in the middle of the dish. Stew some spinach, and lay the pigeons on the spinach. Garnish with parsley dried crisp before the fire.

Rabbits.

TRUSS your rabbits close, and boil them off white. For sauce, take the livers, which, when boiled, bruise with a spoon very fine, and take out all the strings ; put to this some good veal-broth, a little parsley shred fine, with mace and nutmeg ; thicken it with a piece of butter rolled in flour, and a little white wine ; let your sauce be of a good thickness, and pour it over your rabbits, or onion-sauce may be used. Garnish with lemon and barberries.

Pheasants.

LET them be dressed in a good deal of water ; if large, three quarters of an hour will do them ; if small, half an hour. For sauce, use stewed celery, thickened with cream, and a piece of butter rolled in flour, a little salt, grated nutmeg, and a spoonful of white wine ; pour the sauce over them, and garnish with an orange cut in quarters.

Partridges.

BOIL them quick, and in a good deal of water ; a quarter of an hour will do them.

For sauce, parboil the livers, and scald some parsley. Chop these fine, and put them into some melted butter ; squeeze in a little lemon, give it a boil up, and pour it over the birds. Garnish with lemon.

The following is a more elegant sauce.

Take a few mushrooms fresh peeled, and wash them clean, put them in a saueepan with a little salt, set them over a quick fire, let them boil up, and put in a

quarter of a pint of cream, and a little nutmeg; shake them together with a very little piece of butter rolled in flour, give it two or three shakes over the fire, (three or four minutes will do) and pour it over the birds.

Plovers' Eggs.

BOIL them about ten minutes, and serve them up either hot or cold.

FISH.

GENERAL OBSERVATIONS.

THE boiling of fish in general is very simple, and there are but a few sorts which cannot be plainly dressed: nothing more is necessary than to put them into boiling spring water, a little salted, and to garnish with parsley and horseradish.

With respect to flat fish, great care should be taken, they being so liable to break; drain them well, and cut the fins off.

Turbot.

PUT a turbot into pump water, with salt and vinegar, for two hours before it is dressed. In the mean time, put a sufficieney of water in a fish-kettle, with a stick of horseradish sliced, a handful of salt, and a faggot of sweet herbs. When the water tastes of the seasoning, take it off the fire, and let it cool, to prevent the fish from breaking. Put a handful of salt into the mouth and belly of the turbot, put it into the kettle, and boil it gently. A middling turbot will take about twenty minnites.

When enough, drain it, and garnish with fried smelts, sliced lemon, or scraped horseradish, and barberries. Serve it with lobster and anchovy-sauce.

Cod.

GUT and wash the fish inside and out, and rub the back-bone with a handful of salt; boil it gently till it enough, and the liver with it. Garnish with scraped horseradish, small fried fish, and sliced lemon. Use oyster, shrimp, or lobster-saucee.

Cod's Head.

TIE it round with paekthread, to keep it from flying, put a fish-kettle on the fire large enough to cover it with water; put some salt, a little vinegar, and some horseradish sliced, into your kettle; when your water boils, lay your fish upon a drainer, and put it in the kettle; let it boil gently till it rises to the surfacee of the water, which it will do, if your kettle is large enough; set it to drain, and slide it carefully off your drainer into your fish-plate. Garnish with lemon, and horseradish seraped. Serve with oyster and shrimp-sauce.

Crimp Cod.

THROW your slices into pump-water and salt; set over your stove a large fish-kettle, almost full of spring-water, and salt sufficient to make it braekish; let it boil quick, put in your slices of cod, and keep them boiling; in about eight minutes the fish will be enough: take them carefully up, and lay them on a fish-plate. Garnish with horseradish, lemon, and green parsley. Serve with shrimp and oyster-sauce.

Cod's Sounds.

SOAK them in warm water half an hour, and if to be dressed white, boil them in milk and water; when tender, serve them in a napkin, with egg-sauce. If or a fricassee, they must be soaked very little.

Salt Cod.

SOAK and clean the piecee intended to be dressed; lay it all night in water with a glass of vinega

When boiled break it into flakes in the dish; take some boiled parsnips, beat them in a mortar, and boil them up again with cream, and a piece of butter rubbed in flour. It may be served with egg-sauce instead of parsnips, and the root sent up whole; or the fish may be boiled and sent up without flaking, and sauce as above.

Boiled Oysters.

CLEAN the shells; serve them in the same; eat them with cold butter.

Skaite.

GREAT care must be taken in cleaning this fish, as it is commonly too large to be boiled in a pan at once, cut it in long slips, cross-ways, about an inch broad, and throw them into salt and water; if the water boils quick they will be done in three minutes. Drain them well, and serve up with butter and an chovy, or soy sauce.

Soals, Plaice, and Flounders.

LAY them two hours in vinegar, salt, and water; dry them in a cloth, and put them into a fish-pan, with an onion, some whole pepper, and a little salt. Cover them, and let them boil till enough. Serve with anchovy-sauce, and plain melted butter; or with shrimp, or soy-sauce.

Sturgeon.

BOIL it in as much water as will cover it, adding two or three bits of lemon-peel, some whole pepper, a stick of horseradish, and a pint of vinegar to every two quarts of water. When it is enough, garnish the dish with fried oysters, sliced lemon, and scraped horseradish; serve it up with a sufficient quantity of melted butter, with anchovy-sauce, the body of a crab bruised in the butter, and a little lemon-juice.

Salmon.

LAY it an hour in salt and spring water, put it into a fish-kettle, with a proportionate quantity of salt and horseradish, and a bunch of sweet herbs. Put it in when the water is inkewarm and boil it gently till enough, half an hour if it be thick, or twenty minnites if it be a small piece. Pour off the water, drain it well, and lay it neatly upon a fish-plate in the centre. Garnish the dish with scraped horseradish, or with fried smelts or gudgeons, and with slices of lemon round the rim. The sauce to be melted butter, anchovy, shrimp, or lobster-saucec, with sliced cueumbers.

Dried Salmon.

PULL some into flakes; have ready some eggs boiled hard and chopped large; put both into half-a-pint of cream, and two or three ounces of butter rubbed with a teaspoonful of flour; skim it and stir it till boiling hot: make a wall of mashed potatoes round the inner edge of the dish, and pour it into it.

Carp.

TAKE a brace of large carp, seale them, and slit the tails, let them bleed into about half-a-pint of red wine, with half a nutmeg grated; keep it stirring, or the blood will congeal; gut and wash them clean; boil the roes first, and then the carp; fry some sippets, and, lastly, dip some large oysters in batter, and fry them of a fine brown. For the saunce, take two anchovies, a piece of lemon-peel, a little horseradish, and a bit of onion; boil these in water till the anehovies are wasted; strain the liquor into a clean saueepan, and add oysters stewed, or a lobster ent small, (without the spawn) set it over the fire, and let it boil; then take a pound of butter, roll a good piecee in flour, put it into your saueepan with the liquor, and boil all together till it is of a good thicknes, then pour in the wine and blood, and shake it about, letting it only simmer,

Take up the fish, put them into a dish, and pour the sauce over them. Garnish your dish with fried oysters, fried parsley, and lemon; stick the sippets about the dish, and lay the roe, some on the fish, and the rest on the dish; and send them to table hot.

As this is an expensive method, dress carp according to the following receipt for dressing tench.

Tench.

CLEAN your tench, put them into a stewpan, with as much water as will cover them; with some salt, whole pepper, lemon-peel, horseradish, and a bundle of sweet herbs, and boil them till they are enough. Take some of the liquor, a glass of white wine, a pint of shrimps, and an anchovy, bruised; boil altogether in a sacepan, and roll a piece of butter in flour, and put it into the sauce; when of a proper thickness, pour it over the fish. Garnish with lemon and scraped horseradish.

Mackerel.

HAVING cleaned the maekerel, soak them for some time in spring-water, put them and the roes into a stewpan, with as much water as will cover them, and a little salt. Boil a small bunch of fennel along with them, and when sent up, garnish with the roes and fennel, shred fine. Grate sugar in a saceer; melted butter, or parsley and butter, with a little lemon for sauce.

Eels.

SKIN them, and cut off the back fins, roll them round with the heads innermost, and run a strong skewer through them. Put them into a stewpan, with a sufficient quantity of water, and a little vinegar and salt. Garnish with sliced lemon. Parsley and butter for sauce.

Pike, or Jack.

GUT and clean your pike very well with salt and water fasten the tail in the mouth with a skewer,

then put it into a stewpan with as much water as will cover it, a little vinegar and salt, and a piece o. horseradish sliced. Garnish with sliced lemon and scraped horseradish, and anchovy, shrimp, or soy-sauce ; or melted butter and ketchup.

Turtle.

FILL a boiler or kettle with a quantity of water sufficient to scald the callapach and callapee, the fins, &c. Hang up your turtle by the hind-fins, cut off his head, and save the blood; with a sharp-pointed knife separate the callapach from the callapee (or the back from the belly part) down to the shoulders, so as to come at the entrails, which take out, and clean as you would those of any other animal, and throw them into a tub of clean water, taking great care not to break the gall, but to cut it from the liver, and throw it away. Then separate each distinctly, and put the guts into another vessel, open them with a small penknife from end to end, wash them clean and draw them through a woollen cloth, in warm water, to clear away the slime; put them into clean cold water till they are used, with the other part of the entrails, which must be all cut up small, to be mixed in the baking dishes with the meat. This done, separate the back and the belly pieces entirely cutting away the four fins by the upper joint, which scald, peel off the loose skin, and cut them into small pieces, laying them by themselves, either in another vessel, or on the table, ready to be seasoned. Then cut off the meat from the belly part, and clean the back from the lungs, kidneys, &c. and that meat cut into pieces as small as a walnut, laying it likewise by itself. After this scald the back and belly pieces, pulling off the shell from the back, and the yellow skin from the belly; when all is made white and clean, with the kitchen cleaver cut those up

likewise into pieces about the bigness or breadth of a card. Put these pieces into clean cold water, wash them out, and place them in a heap on the table, so that each part may lie by itself.

The meat being thus prepared and laid separate for seasoning, mix two-third parts of salt, or rather more, and one-third part of Cayenne pepper, black pepper, a nutmeg, and mace pounded fine, together; the quantity to be proportioned to the size of the turtle, so that in each dish there may be about three spoonfuls of seasoning to every twelve pounds of meat.

Your meat being thus seasoned, take some sweet herbs, such as thyme, savoury, &c. Let them be dried and rubbed fine, and having provided some deep dishes to bake in, (which should be of the most common brown ware) put in the coarsest part of the meat at bottom, with about a quarter of a pound of butter in each dish, and then some of each of the several parcels of meat, so that the dishes may be all alike, and have equal proportions of the different parts of the turtle, and, between each laying of the meat, strew a little of the mixture of sweet herbs. Fill your dishes within an inch and a half, or two inches of the top; boil the blood of the turtle, and put into them; lay on foremeat-balls made of veal or fowl, highly seasoned with the same seasoning as the turtle; put in each dish a gill of good Madeira wine, and as much water as it will conveniently hold; then break over it five or six eggs, to keep the meat from scorching at the top, and over that shake a handful of shred parsley, to make it look green; when done, put your dishes into an oven made hot to bake bread, and in an hour and a half, or two hours, (according to the size of your dishes) it will be sufficiently done.

F R Y I N G.

Tripe.

CUT your tripe into pieces about three inches long, dip them into the yolk of an egg, and a few crumbs of bread, fry them of a fine brown, take them out of the pan, and lay them in a dish to drain; have ready a warm dish to put them in, and send them to table with butter, and mustard.

Beef Steaks.

TAKE rump-steaks, beat them well with a roller, fry them in half a pint of ale that is not bitter, and whilst they are frying, for sauce cut a large onion small, a very little thyme, some parsley shred small, some grated nutmeg, and a little pepper and salt; roll all together in a piece of butter, and then in a little flour, put this into the stewpan, and shake all together. When the steaks are tender, and the sauce of a fine thickness, dish them up.

Loin of Lamb.

CUT the loin into thin steaks; put a very little pepper and salt, and a little nutmeg on them, and fry them in fresh butter; when enough, take out the steaks, lay them in a dish before the fire to keep them hot; then, for sauce, pour out the butter, shake a little flour over the bottom of the pan, pour in a quarter of a pint of boiling water, and put in a piece of butter; shake all together, give it a boil up, pour it over the steaks, and send them to table.

Note. You may do mutton the same way, and add two spoonfuls of walnut-pickle.

Veal Sausages.

CHOP equal quantities of lean veal and fat bacon, a handful of sage, a little salt and pepper, and a few

anchovies. Beat all in a mortar; and when used, roll and fry them. Serve them with sippets fried, or on stewed vegetables.

Pork Sausages.

CHOP fat and lean pork together; season it with pepper, salt, and sage; take the hog's guts when made clean, but do not above half fill them. Or they may be fried as directed for the veal sausages, dusting on a little flour previously. Serve on stewed red cabbage; or mashed potatoes, put them into a form, brown with a salamander, and garnish with the cabbage; prick them with a fork before dressing, or they will burst.

Oxford Sausages.

CHOP a pound and a half of pork, and the same of veal, clear of skin and sinews; add three quarters of a pound of beef suet; mince and mix them, steep the crumb of a penny loaf in water, and mix it with the meat, with a little dried sage, pepper, and salt.

Sausage to eat cold.

SEASON fat and lean pork with some salt, saltpetre, black pepper, and allspice, all in fine powder, and rub into the meat. In a week cut it small, and mix with it some shred shalot, or garlic, as fine as possible. Fill an ox-gut with the above stuffing; tie up the ends, and hang it to smoke, but first wrap it in a fold of muslin. It must be high-dried. Some eat it without boiling, but others think it preferable to boil it first. Tie it in lengths of about eight or nine inches.

Sausages with Apples.

TAKE half a pound of sausages, and six apples; slice four about as thick as a crown, cut the other two in quarters, fry them with the sausages of a fine light brown, and lay the sausages in the middle of the dish, and the apples round. Garnish with the quartered apples.

Cold Veal.

CUT it into pieces as thick as half-a-crown, and as long as you please, dip them in the yolk of an egg, then in crumbs of bread, with a few sweet herbs, and shred lemon-peel; grate nutmeg over them, and fry them in fresh butter. The butter must be hot, and just enough to fry them in; when the meat is fried, take it out, and lay it in a dish before the fire; for saucy, shake a little flour into the pan, and stir it round; put in some gravy, squeeze in a little lemon, and pour it over. Garnish with lemon.

Neat's Tongue.

BOIL it till tender, cut it into slices, and season with nutmeg, cinnamon, and sugar. Beat up the yolk of an egg with a little lemon-juice, and rub it over the slices with a feather. Make some butter boiling hot in your pan, and put in the slices. Serve with melted butter, sugar, and white wine made into a sauce.

Venison.

MAKE a gravy with the bones; cut the meat into slices, fry it of a light brown, and keep it hot before the fire. Put butter rolled in flour into the pan, and stir it round till it is thick and brown. Add half a pound of powdered sugar, with the gravy made from the bones, and some red wine. Make it the thickness of cream; squeeze in a lemon, warm the venison in it, put it into a dish, and pour the sauce over it.

Chicken Currie.

CUT up the chickens raw, slice onions, and fry them both in butter of a light brown. Cut each joint into two or three pieces, lay them in a stewpan with veal or mutton gravy, and a clove or two of garlic. Simmer till the chicken is quite tender. Half an hour before you serve it, add to the stew a spoonful or two of cur-

rie, a spoonful of flour, and an ounce of butter, with four large spoonfuls of cream. Garnish with lemon.

Chicken.

CUT them into quarters, rub them with the yolk of an egg ; strew them over with crumbs of bread, pepper, salt, grated nutmeg, lemon-peel, and chopped parsley. Fry them in butter, and, when done, put them in a dish before the fire. Thicken some gravy with flour, add a small quantity of Cayenne pepper, some ketchup, and a little lemon-jniece. Pour it over the chickens, and serve them.

Beef Collops.

CUT your beef into thin slices, about two inches long, lay them upon your dresser, and hack them with the back of a knife ; grate a little nutmeg, and dust some flour over them ; put them into a stewpan, and as much water as you think sufficient for saucy ; shred half an onion, a little lemon-peel very fine, a bundle of sweet herbs, and a little pepper and salt ; roll a piecee of butter in flour, set them over a clear fire till they begin to simmer, and shake them often ; simmer them for ten minutes, take out your herbs, and dish them up. Garnish the dish with pickles and horseradish.

Veal, or Scotch Collops.

CUT long slices of veal very thin, lay on them thin slices of fat bacon, and then a layer of foremeat, seasoned high; add some Cayenne. Roll the pieces about three or four inches long, very tight, seure them with a small skewer, rub them over with egg, and fry them of a light brown.

Use strong beef gravy, with some browning and mushroom added.

Veal Cutlets.

CUT a neck of veal into steaks, and fry them in

butter; make a strong broth of the scrag end, with two anchovies, some nutmeg, lemon-peel, parsley shred very small, and browned with a little burnt butter. Put the cutlets and a glass of white wine into this liquor. Toss them up together; thicken with a bit of butter rolled in flour, and dish all together. Squeeze a Seville orange over, and strew salt to give them a relish.

Mutton Cutlets.

TAKEn a handful of grated bread, a little thyme, parsley, and lemon-peel shred very small, with some nutmeg, pepper, and salt; cut a loin of mutton into steaks, and let them be well beaten; take the yolks of two eggs, and rub the steaks all over. Strew on the grated bread, &c. and fry them of a fine brown. For the saucee, use gravy, with a spoonful or two of claret, and a little anchovy.

Calf's Liver and Bacon.

CUT the liver in slices, fry it first, and then the bacon: lay the liver in a dish, and the bacon round it. Serve it up with gravy and butter, and a little lemon-juice.

Sweetbreads and Kidneys.

SPLIT the kidneys, and fry them and the sweetbreads in butter. Serve them with a brown ragoo sauce, and mushrooms; garnish with fried parsley and sliced lemon.

Eggs as round as Balls.

PUT into a deep frying pan, three pints of clarified butter, heat it as hot as for fritters, and stir it till it runs round like a whirlpool; break an egg into the middle, and turn it round with a fork till it is as hard as a poached egg; the whirling round of the butter will make it as round as a ball; take it up with

a slice, and put into a dish before the fire ; they will keep hot half an hour, and be soft. They may be poached in boiling water in the same manner.

FISH.

GENERAL OBSERVATIONS.

FISH for frying should always be dried in a cloth, and floured. Put into your pan plenty of lard, and let it boil before you put in the fish. When fried, lay them in a hair-sieve to drain. If you fry parsley, pick it carefully, dip it in cold water, and throw it into the pan of boiling fat, and it will crisp it of a fine green if it does not remain too long in the pan

Turbot.

CHOOSE a small fish, cut it across as if ribbed, flour it, and put it in a large frying-pan, with boiling lard enough to cover it. Fry it brown, and drain it. Clean the pan; put in white wine enough almost to cover the fish, an anchovy, salt, nutmeg, and a little ginger. Put in the fish, and let it stew till half the liquor is wasted. Take out the fish and put into the pan a piece of butter rolled in flour, and some mineed lemon. Let them simmer till of a proper thickness, rub a hot dish with a piece of shalot, lay the turbot in the dish, and pour the hot sauce over it.

Currie of Cod.

It must be made of sliced eod, and crimped, or sprinkled with salt a day to make it firm. Fry it brown, with onions; and stew it with rich white gravy, a little currie powder, butter and flour, three spoonsful of cream, salt, and a little Cayenne if the currie be not hot enough.

Carp.

SCALE your carp, slit them in two, sprinkle them with salt, flour them, and fry them in clarified butter. Make a ragoo with a good fish broth, the melts of the fish, artichoke bottoms cut in small dice, and half a pint of shrimps; thicken it with the yolks of eggs, or a piece of butter rolled in flour; put the ragoo into a dish, and lay your fried carp upon it. Garnish with fried sippets, crisp parsley, and lemon.

Tench.

SLICE your tench, slip the skin along the backs, and with the point of your knife raise it up from the bone; then cut the skin across at the head and tail, strip it off, and take out the bone; take another tench, and mince the flesh small, with mushrooms, chives, and parsley. Season it with salt, pepper, beaten mace, nutmeg, and a few savoury herbs minced small. Mingle them together, pound them in a mortar with crumbs of bread, a little cream, the yolks of three or four eggs, and a piece of butter. When these have been well pounded, stuff the tench with this forcemeat; put clarified butter into a pan, set it over the fire, and when it is hot, flour your tench, fry them brown, and lay them on a cloth before the fire to keep hot. Pour all the fat out of the pan, put in a quarter of a pound of butter, shake in some flour, and keep stirring it till the butter is a little brown; then pour in half a pint of white wine, half a pint of boiling water, an onion stuck with cloves, a bundle of sweet herbs, and a blade or two of mace, and stir them together. Cover them close, and let them stew softly for a quarter of an hour. Strain the liquor, put it into the pan again, and add two spoonfuls of ketchup, an ounce of truffles or morels boiled tender in half a pint of water, pour the truffles and water, with a few

mushrooms, and half-a-pint of oysters, with their liquor, into the pan.

When the sauce is good, put your tench into the pan, and make them quite hot, lay them in your dish, and pour the sauce over them. Garnish with lemon.

Trout.

SCALE, gut, and clean them, take out the gills, dry and flour them, and fry them in butter till they are of a fine brown; take them up, fry some green parsley crisp, and melt anchovy and butter, with a spoonful of white wine. Dish your fish, and garnish with fried parsley and sliced lemon. Pour your sausee over the fish, or send it in a boat.

In this manner fry perch, jack, roach, gudgeons, or a chine of fresh salmon.

Flat Fish.

DRY the fish well, rub them over with the yolk of an egg, and dust over some flour; let the butter, or lard, be ready to boil before the fish is put in. Fry them, with a quick fire, of a fine brown. Before they are dished up, lay them upon a drainer before the fire for two or three minutes, which will prevent their eating greasy. Serve them with anchovy, or soy-sauce

Skaite

SHOULD be dipped in batter, or done with bread-crumbis; if done with batter, it requires more lard, or butter, to fry it. *Maids* are dressed in the same manner.

Smelts.

SMELETS are usually dressed to garnish dishes. Wash and take away the gills, dry the fish in a cloth, beat an egg very fine, rub it over with a feather, and strew on erumbs of bread. Fry them in lard, over a clear fire, and put them in when the fat is boiling hot.

Fry them of a fine brown, and drain off the fat. Garnish with fried parsley and lemon.

Mullets.

SCORE them across the back, and dip them in melted butter. Fry them in butter, and send them to table with anchovy-sauzee.

Gudgeons.

GUDGEONS should be fried brown, and be well drained from the fat. They may be served with anchovy-sauzee, or plain butter, and garnished with lemon.

Herrings.

CLEAN your herrings, take out the roes, dry them with the herrings in a cloth, flour them, and fry them in butter of a fine brown; lay them before the fire to drain; slice some onions, flour them, and fry them. Dish up the herrings, garnish them with the roes, and onions, and send them up hot with butter, and mustard.

Eels.

SKIN and clean them, split them, and cut them in pieces; let them lie for three hours in a pickle made of vinegar, salt, pepper, bay-leaves, sliced onion, and juice of lemon; dredge them well with flour, and fry them in clarified butter; serve them dry, with fried parsley, and lemon for garnish.—Sauce, plain butter.

Lampreys.

BLEED them and save the blood, wash them in hot water, to take off the slime, cut them in pieces, and fry them in butter, not quite enough, drain out the fat, put in a little white wine, and shake your pan; season with whole pepper, nutmeg, salt, sweet herbs, a bay-leaf, a good piece of butter rolled in flour, and the blood; cover the pan close, and shake it often. When they are enough, take them up, and give them

sauce a quick boil, squeeze in a little lemon, and pour the sauce over the fish. Garnish with lemon.

Oysters.

MAKE a batter of milk, eggs, and flour; wash your oysters, wipe them dry, dip them in the batter, roll them in crumbs of bread, and a little mace beat fine. Fry them in very hot butter or lard.

Or, beat four eggs with salt, a little nutmeg grated, a spoonful of grated bread, and make it as thick as batter for pancakes, with flour; drop the oysters in, and fry them brown. They are to garnish any dish of fish.

B R O I L I N G.

GENERAL OBSERVATIONS.

KEEP a clear fire, that the meat may have no ill taste. Grease the gridiron, to prevent the meat from burning, and keep your dish before the fire while you broil, that the meat may be served as hot as possible. A coke fire is the best for broiling.

Beef Steaks.

CUT them from a rump that has hung a few days. Broil them over a coke fire; put into the dish a little minced shalot, and a table spoonful of ketchup, and rub a piece of butter on the steak the moment of serving. Let it be done on one side before it is turned. Pepper and salt should be added when taken off the fire.

Beef Steaks and Oyster Sauce.

STRAIN the liquor from the oysters, and wash them in cold water. Simmer the liquor with a bit of mace and lemon-peel. Put the oysters in, stew them a few

minutes, and a little cream, and some butter rubbed in a bit of flour : let them boil up once. Have your steaks well seasoned and broiled, and pour your oyster-sauce over the moment they are ready to serve.

Mutton or Pork Chops.

MUTTON or pork-steaks must be frequently turned on the gridiron.

The general sauce for steaks is, horseradish for beef, mustard for pork ; and pickled gherkins for mutton. But in the season, we would recommend a good salad, or green cucumbers, or celery, for beef and mutton : and green peas for lamb-steaks.

Beef Palates

PEEL and put them into a stewpan with a bit of butter rolled in flour, salt, pepper, two shalots, a clove of garlic, two cloves, parsley, a laurel-leaf, thyme, and as much milk as will simmer them till tender. When done, rub them over with the yolks of eggs and bread-crumbs; broil them slowly, and serve them up with a rich gravy-sauce.

Pigeons.

PUT butter, some shred parsley, a little pepper and salt in the bellies of the pigeons, and tie them up at the neck and vent. Set your gridiron high, that they may not burn, and send them up with melted butter. Or they may be split, and broiled with a little pepper and salt.

Chickens.

SLIT them down the back, and season with pepper and salt, lay them high, on a very clear fire, and let the inside be downward till they are half done ; turn them, taking care that the fleshy side does not burn ; throw over them some fine raspings of bread, and broil them of a fine brown. Let your sauce be good gravy, with mushrooms ; garnish with lemon, and the livers and gizzards devilled.

FISH.

To broil Salmon.

CUT slices, an inch thick; season them with pepper and salt: lay each slice in white paper, well buttered, and twist the ends of the paper. Broil them over a coke fire six or eight minutes. Serve them in the paper, with anchovy-sauce.

Cod, Whiting, or Haddock.

FLOUR them; set your gridiron high over a quick fire, and broil them of a fine brown. Serve with lobster-sauce.

Sturgeon.

CUT slices, rub beaten eggs over them, and sprinkle them with crumbs of bread, parsley, pepper, and salt; wrap them in white paper, and broil gently. Use for sauce, butter, anchovy, and soy.

Mackerel.

GUT and wash them, and boil the roes; beat up the yolk of an egg, with nutmeg, lemon-peel cut fine, shred thyme, parsley boiled and chopped fine, a little pepper and salt, a few crumbs of bread, and the roes well bruised in with a spoon; mix all well together, fill the mackerel, and flour them well; serve with soy-sauce.

Another way.

CUT them open and sprinkle them with pepper and salt. When done, raise up the bone, and spread a lump of butter over it. Garnish with parsley, and serve it up hot.

Trout.

SCALE, clean, and dry it well; tie it round with pack thread to keep the shape entire; put it on a clear

fire, at some distance, and do it gradually. Cut an anchovy, melt some batter, with a little flour, pepper, salt, nutmeg, and half a spoonful of vinegar. Pour it over the trout, and serve it up hot.

Skate.

LET the fins, or wings, hang for a day or two in the open air; put them over a clear fire, and when enough, rub them over with cold butter.

Herrings.

CLEAN them well, dry them in a cloth, flour them, and broil them of a fine brown. Send them to table with plain butter, and mustard.

Cod Sounds.

LAY them in hot water a few minutes; and rub them well with salt, to take off the skin and dirt, and make them look white; put them in water, and give them a boil. Take them out, and flour them, pepper, salt, and broil them. When they are enough, lay them in a dish, and pour melted butter into the dish. Broil them whole.

Crimp Cod.

TAKE large slices, flour them, and send them to table of a fine brown, with lobster, anchovy, oyster, or shrimp-sauce.

Eels.

THEY may be prepared in the same manner as for roasting. Use anchovy sauce, and garnish with lemon.

Spitchcock Eels.

TAKE a large eel, leave the skin on, and cut it in three pieces: clean them well; wet them with beaten eggs, and strew over them some chopped parsley, pepper, salt, and mace, pounded fine. Broil them of a good brown. Serve with good gravy or anchovy-sauce.

STEWIN G.

Beef.

TAKE four pounds of beef, with the hard fat of the brisket cut in pieces; put them into a stewpan, with three pints of water, a little salt, pepper, dried marjoram powdered, and three cloves. Cover the pan very close, and stew it four hours over a slow fire. Throw into it as much turnips and carrots cut into square pieces, as you think proper: add the white part of a large leek, two heads of celery shred fine, a crust of bread, burnt, and half-a-pint of red wine; pour it all into a soup-dish, and serve it up hot. Garnish with oiled carrot, sliced.

Brisket of Beef.

RUB the brisket with common salt and saltpetre, and let it lay four days. Lard the skin with fat bacon, put it into a stewpan, with a quart of water, a pint of red wine, half-a-pound of butter, a bunch of sweet herbs, three or four shalots, some pepper, and half a nutmeg grated. Cover the pan close, and stew it over a gentle fire for six hours. Fry some square pieces of boiled turnips brown. Strain the liquor the beef is stewed in, thicken it with burnt butter, mix the turnips with it, and pour all together over the beef. Serve it up hot, and garnish with lemon, sliced.

Beef Gobbets.

CUT any piece of beef, except the leg, or check, in pieces, the size of a pullet's egg. Put them into a stewpan, and cover them with water. Stew them one hour, and skin them. Add a little macc, cloves, and whole pepper, tied up loose in a muslin rag, some celery and parsley cut small, salt, turnips and carrots cut in slices, a bundle of sweet herbs, and a large crust of bread. Cover all close, and stew till tender. Take out the

herbs, spices, and bread, and add a French roll fried and cut in four. Dish up all together.

Beef Steaks.

HALF boil the steaks; put them into a stewpan, season them with pepper and salt, cover them with gravy, and put in a piece of butter rolled in flour. Stew them gently for half an hour, add the yolks of two eggs beat up, stir all together for three minutes, and serve them up. Garnish with pickles, and horseradish scraped.

Beef Collops.

Cut raw beef, as veal is cut for Scotch collops. Put the collops into a stewpan, with a little water, a glass of white wine, a shalot, a little dried marjoram rubbed to powder, salt and pepper, and a slice of fat bacon. Set them over a quick fire till the gravy is drawn out. Add a little mushroom juice; serve them up hot, and garnish with sliced lemon, or small pickles and red cabbage.

Ox Palates.

PUT the palates into cold water, and let them stew very softly till they are tender. Cut them into pieces, and dish them with cock's-combs and artichoke bottoms cut small; garnish with lemon, sliced, and sweet-breads, stewed for white dishes, and fried for brown ones, for both, cut into little pieces.

Calf's Head.

CLEAN it, and lay it in water for an hour. Take out the eyes, brains, bones, and tongue. Chop the eyes with a pound of ham, veal, beef suet, two anchovies, some lemon-peel, nutmeg, and sweet herbs, and the yolks of three eggs: reserve enough meat to make about twenty balls. Take some fresh mushrooms, the yolks of six eggs chopped, half a pint of oysters, mix all together, having first cleaned your oysters. Stuff the

head, and close it; put it into a stewpan, and add two quarts of gravy, with a blade or two of mace. Cover it close, and let it stew two hours: beat up the brains with lemon peel, and parsley, chopped, grated nutmeg, and the yolk of an egg; fry half the brains in small cakes, also the balls, and keep them both hot. Strain the gravy that the head is stewed in, add half an ounce of truffles and morels, and boil all together. Put in the rest of the brains, stew all together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garnish with lemon.

Fillet of Veal.

Take the fillet of a cow calf, stuff it under the under, and at the bone end quite through to the shank. Set it in the oven, with a pint of water, till brown: put to it three pints of gravy. Stew it till tender, and add a few morels, truffles, a teaspoonful of lemon pickle, a large one of browning, one of ketchup, and Cayenne pepper. Thicken it with butter rolled in flour. Strain the gravy over the veal, and lay round forcemeat balls. Garnish with sliced lemon, and pickles.

Knuckle of Veal.

Boil it till there is just enough liquor for sauce. Add one spoonful of ketchup, one of red wine, and one of walnut pickle; also truffles, morels, or dried mushrooms cut small. Boil all together. When enough, lay the veal in a dish, pour the sause over it, and send it to table, garnished with sliced lemon.

Neck of Veal.

Cut it in steaks, season them well with salt, pepper, grated nutmeg, thyme, and knotted marjoram. Stew them gently in cream, or new milk, till enough; add two anchovies, some gravy, and a piece of butter rolled in flour. Toss it up till it becomes thick, and serve it up hot. Garnish with lemon sliced.

Breast of Veal.

LET the breast be fat and white, and boil the ends for gravy. Make a forcemeat of the sweetbread, boiled, crumbs of bread, beef suet, two eggs, pepper, and salt, a spoonful of cream, and grated nutmeg; raise the thin part of the breast, and stuff the veal. Skewer the skin close down, dredge it with flour; tie it up in a cloth, and stew it in milk and water about an hour.

The sauce for this dish is a little gravy, a few oysters, and mushrooms shred fine, and a little juice of lemon, thickened with flour and butter.

Pig.

ROAST a pig till it is quite hot, skin it, cut it in pieces, and put it into a stewpan, with strong gravy, a gill of white wine, some pepper, salt, and nutmeg, an onion, a little marjoram, three spoonsful of elder vinegar, and a piecee of butter; cover all close, and stew it gently over a slow fire. Put sippets in the dish, serve it up hot, and garnish it with lemon, sliced.

Mutton Chops.

Cut the chops thin, put them into a shallow tin pan, with a cover that shuts close. Add a little water, with salt and pepper, and set it over a very slow fire. They will be done in a few minutes. Dish them with their own liquor. Garnish with capers.

Leg, or Neck of Mutton.

BONE the joint to be stewed. Break the bones, and put them in a saueepan, with a suffieient quantity of whole pepper, salt and mace, one nutmeg bruised, an anebovy, and a turnip, a little bunch of sweet herbs, two onions quartered, a pint of ale, as much red wine, two quarts of water, and a hard crust of bread. Stop it close, and let it stew five hours. Then put in the mutton, and stew it two hours longer.

GAME AND POULTRE.

Hare.

BEAT it with a rolling pin in its own blood. Cut it into pieces and fry them. Stew them with a quart of strong gravy, pepper and salt, till tender. Thicken with butter and flour. Serve it up in its gravy, with sippets in the dish, and lemons sliced for garnish.

To jug a Hare.

CASE the hare and turn the blood into the jug. Cut the hare to pieces, but do not wash it. Cut three quarters of a pound of fat bacon in thin slices. Pour upon the blood about a pint of strong old pale beer; put into the jug a middling-sized onion, stuck with a few cloves, and a bunch of sweet herbs; having seasoned the hare with pepper, salt, nutmeg, and lemon-peel, grated, put in the meat, a layer of hare, and a layer of bacon. Stop the jug close, that the steam may be kept in; put the jug into a kettle of water, over the fire, and let it stew three hours, strain off the liquor, and thicken it with burnt butter; serve it up hot, garnished with lemon, sliced.

Turkey or Fowl.

TAKE a turkey or fowl, put into a sauepan, with a quantity of gravy or good broth, a bunch of eelery cut small, and a muslin rag filled with mace, pepper, and allspice, tied loose, with an onion, and sprig of thyme. When enough, take up the turkey or fowl thicken the liquor with butter and flour; dish the turkey or fowl, and pour the sauce into the dish.

Chicken.

CUT two chickens into quarters, wash them, and put them into a stew-pan with a pint of water, half

a pint of red wine, some mace, pepper, a bundle of sweet herbs, an onion, and a stale crust of bread Cover close, and stew them half an hour. Then put in a piece of butter as big as an egg, roll'd in flour; cover it again close for five or six minutes, and take out the onion and sweet herbs. Garnish with some lemon.

N. B. Rabbits, partridges, &c. may be done the same way: and it is the most innocent manner for sick or lying-in persons.

Pigeons.

STUFF the bellies of the pigeons with a seasoning made of ground pepper, salt, beaten mace, and sweet herbs, shred fine. Tie up the neck and vent, when half roasted, put them into a stewpan, with some gravy, white wine, pickled mushrooms, and a bit of lemon-peel. Stew them till enough. Thicken the liquor with butter and the yolks of eggs. Dish the pigeons, and pour the sauce over them. Garnish with lemon.

N. B. If you would enrich this receipt, you may, when the pigeons are almost done, put in some artichoke-bottoms, boiled, and fried in butter, or asparagus tops boiled.

To jug Pigeons.

SEASON the pigeons with pepper and salt; stuff them with their own livers, shred with beef-suet, bread-crums, parsley, marjoram, and two eggs, sew them up at both ends, and put them into the jug, the breast downwards, with half a pound of butter. Stop the jug, that no steam may get out; and set them in a pot of water to stew. They will take two hours in doing, and must boil all the time. When enough, take them out of the gravy, skim off the fat; put a spoonful of cream, a little lemon-peel, an anchovy, a few mushrooms, and a little white wine to the gravy, thicken with butter and flour; dish

up the pigeons, and thickeu with butter and flour, and pour the sauce over them. Garnish with lemon.

Ducks.

PUT them into a stewpan, with strong beef gravy, a glass of red wiue, a littl whole pepper, an onion, an anchovy, and some lemon-peel. Thicken the gravy with butter and flour, and serve up all together garnished with shalots.

Duck, with green Peas.

HALF roast a duck. Put it into a stewpan, with a pint of good gravy, and three or four sage leaves cut small. Cover it close, and let the duck continue in the pan for half an hour. Put a pint of green peas, boiled as for eating, into the pan, and thicken the gravy. Dish up the duck, and pour the gravy and peas over it.

Wild Fowl.

HALF roast, and cut it into picces. When cold, put it into a stewpan, with a sufficient quantity of beef gravy, and let it stew till tender. Thicken it with burnt butter, and serve it up with sippets within the sides, and lemon sliced on the rim of the dish.

Giblets.

LET the giblets be clean picked and washed, the feet skinned, the head split in two, the pinion bones broken, the liver and gizzard cut in four, and the neck into two pieces; put them into half a pint of water, with pepper, salt, a small onion, and sweet herbs. Cover the saucēpan close, and let them stew till enough, upon a slow fire. Season them with salt: take out the onion and herbs, and pour them into the dish with the liquor.

FISH.

Carp or Tench.

WASH them and the roes in a pint of stale beer, preserve the blood, and boil the fish with a little salt in the water.

In the mean time strain the beer, and put it into a saueepan with a pint of red wine, three blades of mace, some whole pepper, an onion stuck with cloves, half a nutmeg bruised, a bundle of sweet herbs, a small piece of lemon-peel, an anchovy, and a piece of horseradish. Let them boil softly for a quarter of an hour covered close; strain the liquor, and add to it half the hard roe beat to pieces, three spoonful of ketchup, a quarter of a pound of fresh butter, and a spoonful of mushroom pickle; let it boil, and keep stirring it till the sauce is thick; take the rest of the roe, and beat it up with the yolk of an egg, some nutmeg, and lemon-peel cut small; fry it in fresh butter in little cakes, and some pieces of bread cut three corner ways, fried brown. When the carp are enough, pour your sauce over them; lay the cakes round the dish, with horseradish scraped fine, and fried parsley. The rest lay on the carp, and put the fried bread about them: lay round them sliced lemon notched upon the edge of the dish, and two or three pieces on the carp. Send them to table hot.

Cod.

CUT your eod in slices an inch thick, lay them in the bottom of a large stewpan, season them with nutmeg, beaten pepper, and salt, a bundle of sweet herbs, and an onion, half a pint of white wine, and a quarter of a pint of water. Cover them close, and simmer them for five or six minutes; squeeze in the juice of a lemon, put in a few oysters, and the liquor, strained, a piece butter as big as an egg, rolled in flour, and a blade

or two of mace. Cover it close, and let it stew softly, shaking the pan often. When enough, take out the herbs and onion, and dish it up; pour the sauce over it. Garnish with lemon.

Eels.

WASH them clean in several waters; cut them in short pieces, put just water enough in the pan for sauce, with an onion, cloves, a bundle of sweet herbs, a blade of mace, and some whole pepper in a thin muslin rag, cover the pan, and let them stew softly. Put in a little red wine, the juice of half a lemon, and a piece of butter rolled in flour. When they are quite tender take out the onion, &c. Put in salt to season them, and dish them up with the sauce.

Lampreys.

AFTER cleansing the fish carefully, remove the cartilage which runs down the back, and season with a small quantity of cloves, mace, nutmeg, pepper, and allspice: put them into a small stewpan, with very strong beef gravy, Port, and an equal quantity of Madeira or sherry.

Cover them close; stew them till tender; take out the lampreys, and boil up the liquor with two or three anchovies chopped, and some flour and butter; strain the gravy through a sieve, and add lemon-juice and some made mustard. Serve them to table with sippets of bread and horseradish.

Oysters or Muscles.

PLUMP them in their own liquor; drain off the liquor, and wash them clean in fair water. Set the liquor drained from the oysters, or as much as is necessary, with an equal quantity of water and white wine, a little whole pepper, and a blade of mace over the fire, and boil it; put in the oysters, and let them just boil up, thicken with a piece of butter and flour. Serve them up with sippets and the liquor, and garnish the dish with sliced lemon.

H A S H E S.

Beef.

CUT the raw part of roasted beef, into thin slices about the length of two inches, and one in breadth. Take a little water, and an equal quantity of gravy; boil it well, with a large onion cut in two, pepper, and salt; take a piece of butter rolled in flour, and stir it in the pan till it burns. Put it into the sauce, and let it boil a minute or two. Then add the sliced beef, but only let it warm through. Add a few capers, mushrooms, walnut-pickle, or ketchup. Serve it up to table in a soup-dish, garnished with pickles.

Mutton.

CUT mutton half roasted in pieces as big as a crown; put into the saucepan half a pint of red wine, as much strong gravy, an anchovy, a shalot, a little whole pepper, some grated nutmeg, and salt; stew these a little, put in the meat, and a few capers and samphire shred; when it is hot, thicken it with a piece of butter rolled in flour: lay toasted sippets in the dish, and pour the meat on them. Garnish with lemon.

Lamb's Head and Pluck.

BOIL the head and pluck a quarter of an hour at most, the heart five minutes, the liver and lights half an hour. Cut the heart, liver, and lights into small pieces, not bigger than a pea. Make a gravy of the liquor that runs from the head, with a quarter of a pint of the liquor in which it was boiled, a little walnut-liquor or ketchup, and a little vinegar, pepper, and salt. Put in the brains and the hashed meat, shake them well together in the liquor, which should be only as much as will wet the meat. Pour all

upon the sippets in a soup dish; and, having grilled the head before the fire, lay it open with the brown side upwards upon the hashed liver, &c. Garnish with sliced pickled cucumbers, and slices of bacon broiled.

To mince Veal.

TAKE any part of the veal that is under done, either roasted or boiled, and shred it as fine as possible. Take a sufficient quantity of beef gravy, dissolve the quantity of a hazle-nut of eavear to half a pound of meat, put into the gravy themineed veal, and let it boil about a minute. Pour it into a soup-dish upon sippets of bread toasted, and garnish the dish with pickled cucumbers, &c. or with slices of bacon broiled.

A Calf's Head, Brown.

BOIL a calf's head; when cold, take one half, and cut off the meat in slices, put it into a stewpan, with a little brown gravy, a spoonful or two of walnut-pickle, ketchup, a little red wine, a little mace, and eapers shred; boil it, and thicken it with butter and flour. Take off the bone ends, cut the meat from the other half, score it with a knife, season it with a little pepper and salt, rub it over with the yolk of an egg, and strew over a few bread-crums and parsley; set it before the fire to broil till it is brown; and when you dish up the other part, put this in the middle; lay about your hash brain cakes, with forcemeat balls, and crisp bacon.

To make Brain Cakes.

TAKE a handful of bread-crums, a little shred lemon-peel, pepper, salt, nutmeg, marjoram, parsley, and the yolks of three eggs; skin the brains, boil and chop them small, and mix all together; put butter in your pan when you fry them, and drop them in as fritters. If they run in your pan, put in more bread-crums.

A Calf's Head, White.

BOIL a calf's head as for eating; when cold, cut it in thin slices, and put it into a stewpan, with a white gravy, a little salt, shred mace, a pint of oysters, shred mushrooms, lemon-peel, three spoonfuls of white wine, and some lemon-juice; shake all together, boil it, and thicken it with a little butter and flour. Lay a boiled fowl in the middle of the dish, and a few slices of crisp bacon round it.

Fowl.

CUT your fowl up, divide the legs, wings, breast, &c. into two or three pieces each; put them into a stewpan, with a blade of mace, a little shred lemon-peel; dredge on a little flour and put in some gravy; when it begins to simmer, put in a few pickled mushrooms, and a lump of butter rolled in flour. Let it boil, give it a toss or two, and pour it into the dish. Garnish with sliced lemon.

Hare.

CUT up your hare, put it into a stewpan, with some ood gravy, a gil of red wine, shred lemon-peel, and bundle of sweet herbs; let it stew for an hour, add greenmeat balls, and the yolks of twelve hard-boiled eggs, with truffles, and morels. Give them a boil up, take out the herbs, place the hare on the dish, and pour your gravy over it. Garnish with sliced lemon and barberries.

F R I C A S E E S.*Neat's Tongues.*

Boil them tender, skin, and cut them into thin slices, and fry them in butter; pour out the butter put in as much gravy as will be wanted for sauce.

a bundle of sweet herbs, an onion, pepper, and salt, and a blade or two of mace; simmer all together for half an hour. Take out the tongue, strain the gravy, put it with the tongue in the stewpan again, beat up the yolks of two eggs, with a glass of white wine, a little grated nutmeg, a piece of butter as big as a walnut rolled in flour; shake all together for five minutes, and send to table.

Ox Palates.

PUT the palates upon the fire in cold water, and boil them softly till they are tender; then blanch and scrape them clean. Rub them over with mace, nutmegs, cloves, pepper beat fine, mixed with crumbs of bread. Put them into a stewpan of hot butter, and fry them brown on both sides. Having poured off the fat, put as much mutton gravy into a stewpan as is required for sauce, an anchovy, a little lemon-juice and salt, and a piece of butter rolled in flour. When these have simmered together a quarter of an hour, dish them up, and garnish with sliced lemon.

Tripe.

TAKE the whitest and thickest tripe, cut the white part in thin slices, and put them into a stewpan, with a little white gravy, a spoonful of white wine, a little lemon-juice, and lemon-peel grated. Add to it the yolks of three eggs, well beat, with a little cream, shreded parsley, and two or three chives. Shake them together over a slow fire, till the gravy becomes as thick as cream; it must not boil, or it will curdle. Pour all together into a dish laid round with sippets. Garnish with sliced lemon and mushrooms.

Calf's Head.

BOIL half a calf's head tender, cut it into slices, and put it into a stewpan, with some good veal broth; season it with mace, pepper, and salt, an ~~spice~~ ~~spoon~~ ~~spoon~~

bottom cut in dice, some forcemeat balls first boiled, morels, and truffles; boil the whole together for a quarter of an hour; scum it; beat up the yolks of two eggs in a gill of cream, and shake it round till it is ready to boil; squeeze in a little lemon, and serve it up. Garnish with lemon.

Calf's Feet.

DRESS the calf's feet, boil them as for eating, take out the long bones, cut them in two, and put them into a stewpan, with a little white gravy, and a spoonful or two of white wine, take the yolks of two eggs, two spoonsful of cream, grate in a little nutmeg and salt, and shake all together with a lump of butter. Garnish your dish with slices of lemon, and serve it up.

Veal Sweetbreads.

CUT the sweetbreads in thin slices lengthways, dip them in eggs, and season them with pepper, salt, and grated nutmeg. Fry them of a light brown; put them into a stewpan, with a sufficient quantity of brown gravy, and a spoonful of lemon-juice. Thicken with butter and flour, garnished with toasted bacon, and crisp parsley.

Lamb, Brown.

CUT a hind-quarter of lamb into thin slices; season them with pepper, salt, nutmeg, savory, marjoram, and lemon, thyme dried and powdered; fry them briskly, and toss the lamb up in a strong gravy, a glass of red wine, a few oysters, some forcemeat balls two palates, a little burnt butter, and an egg or two, or a bit of butter rolled in flour to thicken it. Serve all up in one dish, garnished with sliced lemon.

Lamb, White.

HALF roast a leg of lamb; when cold, cut it in slices, put it into a stewpan, with white gravy, sh-

lot shred fine, nutmeg, salt, and shred capers; boil it till the lamb is enough: thicken the sauce with three spoonful of cream, the yolks of two eggs, and a little shred parsley beat together; put it into a stewpan, and shake it till it is thick, but do not let it boil; if this does not make it thick enough, put in a little flour and butter. Garnish your dish with mushrooms oysters, and lemon..

Lamb's Stones, and Sweetbreads..

BLANCH some lamb stones, parboil and slice them, and flour two sweetbreads; if thick, cut them in two; take the yolks of six hard eggs whole, a few pistachio kernels, and oysters; fry all of a fine brown, pour the butter off, and add a pint of gravy, the lamb stones, some asparagins tops, grated nutmeg, pepper and salt, two shalots shred small, and a glass of white wine. Stew all together for ten minutes, add the yolks of six eggs, beat very fine, with a little white wine, and mace; stir all together till of a fine thickness, and dish it up. Garnish with lemon.

Pigs' Ears.

CLEAN three pigs' ears, and boil them very tender, cut them in pieces the length of your finger, and fry them with butter till brown; put them into a stewpan, with a little brown gravy, a lump of butter, a spoonful of vinegar, and a little mustard and salt, thickened with flour. Boil two or three pigs' feet, very tender, cut them in two, and take out the large bones, dip them in eggs, and strew over them a few bread-crumbs, with pepper and salt. Either fry or broil them, and lay them in the middle of the dish with the pigs' ears.

Rabbits, White.

HALF roast two rabbits; cut them in pieces, using only the whitest parts; put them into a stewpan,

with a sufficient quantity of white gravy, an anchovy an onion, shred mace, grated lemon peel, and nutmeg grated; let it have one boil. Take a little cream, the yolks of two eggs, a lump of butter, a little juice of lemon, and shred parsley; put all into a stewpan, and shake them over the fire till they become white as cream, but do not let it boil, or it will curdle. Garnish the dish with sliced lemon and pickles.

Rabbits, Brown.

CUT the legs in three pieces, and the other parts of the same size. Beat them thin, fry them in butter over a quick fire; and when fried, put them into a stewpan, with a little gravy, a spoonful of ketchup, and a little grated nutmeg. Thicken with flour and butter, and garnish the dish with crisp parsley.

Chickens, White.

HALF roast the chickens, ent them up as for eating, skin them, put the pieces into a stewpan, with a little white gravy, the juice of a lemon, an anchovy for every chicken, with a sufficient quantity of mace and nutmeg grated, and boil them. Take the yolks of three eggs, a little cream, and shred parsley; put them into a stewpan, with a lump of butter, and a little salt. Shake them while they are over the fire, but do not let them boil. Serve up on sippets, and garnish the dish with pickled mushrooms.

Chickens, Brown.

CUT up the chickens raw, as for eating, and flat the pieces with a rolling pin. Fry them of a light brown, put them into a stewpan, with a sufficient quantity of gravy, two spoonfuls of white wine to two or three chickens, a little nutmeg and salt. Thicken it with flour and butter. Garnish with sippets within the dish, and with crisp parsley on the rim.

Pigeons.

QUARTER each pigeon, and fry them. Fry green peas, till they are like to burst. Pour boiling water on them, and season with pepper, salt, onions, garlic, and parsley. Thicken with yolks of eggs.

Cod.

TAKE the sounds, blanch them, and cut them into little pieces. If they are dried sounds boil them tender. Get some roes, blanch them, cut them into round pieces about an inch thick, with an equal quantity of the liver. Boil a piece of cod for the middle. Put them into a stewpan, season them with a little beaten mace, grated nutmeg, and salt, a few sweet herbs, an onion, and a quarter of a pint of fish broth, or boiling water; cover them close, and stew them a few minutes; put in half a pint of red wine, a few oysters, with the liquor strained, and a piece of butter rolled in flour; shake the pan round, and let them stew softly till they are enough. Take out the sweet herbs and onion, and dish it up. Garnish with lemon.

Soals, Plaice, or Flounders.

STRIP off the back skin of the fish, take out the bones, and cut the flesh into slices two inches long; dip the slices in the yolks of eggs; strew over them raspings of bread; fry them in butter, and set them by the fire till the following sauce is ready.

Boil the bones of the fish in water, with an anchovy and sweet herbs; add a little pepper, cloves, and mace. Boil them together some time, put the butter in which the fish were fried into a pan, shake flour into it, and stir it while the flour is shaking in; strain the liquor into it, in which the fish-bones, &c. were stewed, and boil it together till very thick. Put your fish into a dish, and pour the sausee over it; garnish with slices of lemon and crisp parsley.

Tench, White.

CLEAN your tench cut off their heads, slit them in two, and, if large, cut each half in two pieces; melt some butter in a stewpan, put in your tench, dust in some flour, pour in boifing water, a few mushrooms, and season it with salt, pepper, sweet herbs, and an onion stuck with cloves; when it boils pour in a pint of white wine boiling hot, let it stew till sufficiently wasted; take out the fish, strain the liquor, and save the mushrooms: bind your fricasee with the yolks of three or four eggs beat up with a little verjuice, some parsley chopped fine, and a little nutmeg grated; stir it all the time it boils, pour your sauce over the fish, and send it to table.

Tench, Brown.

PREPARE your tench as in the above receipt; put some butter and flour into a stewpan, and brown it, put in the tench with the same seasoning as in the white frieassee, toss them np, and moisten them with a little fish broth; boil a pint of white wine, and put to your frieassee, stew it till properly wasted; take the fish up, strain the liquor, bind it with a brown cullis, and serve it up. If asparagus or artichokes are in season, add them to it.

Eggs, White.

BOIL ten eggs hard; take off the shells, cut some in halves, and some in quarters; have ready half a pint of cream, a piece of butter, a little nutmeg, a glass of white-wine, and a spoonful of chopped parsley; stir all together over a clear fire till it is thick and smooth; lay the eggs in the dish, and pour the saueg over. Garnish with oranges quartered, and toasted sippets.

Eggs, Brown.

BOIL ten eggs hard, take off the shells, and fry them in butter, of a fine brown; pour the fat from tho

pan, put in some flour, and a piece of butter, stir it till of a fine brown; pour in some boiling water, a gill of Madeira, pepper, salt, and beaten mace; boil all together till of a good thickness; scum it, and squeeze in a small orange; beat some of your eggs in half, lay the flat side uppermost, and the whole ones between; pour the sauce over. Garnish with fried parsley, and a Seville orange cut in slices.

RAGOUTS.

Beef A-la-mode.

INTERLARD a buttock of beef with slices of fat bacon, dipped into vinegar; roll it up with chopped spice, sage, parsley, thyme, and green onions; bind it close with coarse tape, and put it into a saucepan. When it is half-done, turn it; and let it stand on a stove twelve hours. It is fit to eat cold or hot. When it is cold, slice it out thin, and toss it up in a fine ragout of sweetbreads, oysters, mushrooms, and palates.

Breast of Veal.

PUT a breast of veal, an onion, sweet herbs, a little black pepper, grated nutmeg, a blade of mace, and a very little lemon-peel grated, into a large stewpan; just cover it with water; when it is tender, take it up, and bone it.

Put the bones into the liquor, and boil them till they make good gravy. Strain it off. Add a quarter of a pint of rich beef gravy, half an ounce of truffles and morels, a spoonful of ketchup, and two spoonfuls of white-wine. While these are boiling, flour the veal, and fry it in butter till of a fine brown. Drain off the butter, and pour the gravy to the veal, with a few mushrooms. Lastly, boil all together till the liquor becomes rich and thick, cut the sweetbread into four,

and spread the pieces and forcemeat-balls over the dish, having first laid the veal in the dish, and pour the sauce all over it. Garnish with sliced lemon.

Neck of Veal.

CUT it into steaks, flatten them with a rolling pin, lard them with bacon, season them with a mixture of salt, pepper, grated nutmeg, mace, lemon-peel, and thyme. Dip each steak in the yolks of eggs. Put all together in a stewpan, over a slow fire, and keep basting and turning the steaks, in order to keep in the gravy. When they are done, dish them with half-a-pint of strong gravy, seasoned high, adding mushrooms, pickles, and forcemeat-balls dipped in the yolks of eggs. Garnish with stewed and fried oysters.

If for a brown ragout, put in a glass of red wine; if a white, use white wine, with the yolks of eggs beaten up with two or three spoonfuls of cream.

Veal Sweetbreads.

CUT sweetbreads into pieces as big as a walnut; wash them dry, and put them into a stewpan of hot burnt butter. Stir them till they are brown, and pour over them as much gravy, mushrooms, pepper, salt, and allspice as will cover them; stew them half-an-hour. Pour off the liquor; strain it, and thicken it for sauce. Place the sweetbreads in the dish, pour the sauce over, and serve them up. Garnish with sliced lemon.

Calves' Feet.

BOIL, bone, and cut the meat in slices; brown them in the frying-pan, put them in good beef-gravy with morels, truffles, and pickled mushrooms, the yolks of four eggs boiled hard, salt, and butter rolled in flour.

Leg of Mutton.

TAKE off the fat and skin, and cut the flesh very thin downwards. Butter the stewpan, dust it with

flour, put in the meat, half a lemon, half an onion cut small, a blade of mace, and a bundle of sweet herbs. Stir it a minute or two. Then put in a quarter of a pint of gravy, and an anchovy mince, mixed with butter and flour. Stir it for six minutes, and then dish it up.

Fore-quarter of Lamb.

TAKE off the knuckle, cut off the skin, lard it with bacon, and fry it of a nice brown; put it into a stewpan, just cover it with gravy, a bunch of sweet herbs, pepper, salt, beaten mace, and a little whole pepper. Cover it close, and stew it half-an-hour. Strain off the gravy, and have ready half-a-pint of fried oysters, put them into the gravy, with two spoonful of red wine, a few mushrooms, and a piece of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, pour the sauce over it, and send it to table.

Hogs' Feet and Ears.

IF they are raw or soused, boil them till they are tender, cut them into bits about two inches long, and a quarter of an inch thick. Put them into a stewpan, with half-a-pint of good gravy, a glass of white wine, a piece of butter rolled in flour, pepper, salt, a good deal of mustard, and half an onion. Stir all together till it is of a fine thickness, and then pour it on the meat.

To make a rich Ragout.

PARBOIL lamb-stones and sweetbreads, blanch some cock's-combs, cut them all in slices, and season them with pepper, salt, mace, and nutmeg. Fry them in lard; drain and toss them up in good gravy, with sweet herbs, two shallots, a few mushrooms, truffles, and morels; thicken with burnt butter, and add a glass of red wine. This may be used when wanted to enrich a ragout of any sort.

Snipes.

TAKE two brace of snipes, clean picked, put a piece of butter into a stewpan, and give them a browning; cut them down the back, press them flat, but do not take out the trail; put them into a stewpan, with some good gravy, a small glass of red-wine, a few small mushrooms, a little beaten mace and salt; stew them five minutes, and roll a piece of butter in flour. When of the thickness of cream, scum it and dish them up. Garnish your dish with toasted sippets, and orange in quarters.

Sturgeons.

CUT sturgeon into collops, lard, and rub them over with an egg, dust on flour, and fry them of a fine brown in lard; put them into a stewpan, with a pint of good gravy, some sweet herbs shred fine, some slices of lemon, veal sweetbreads cut in pieces, ruffles, mushrooms, and a glass of white wine; bind it with a good cullis, till of a proper thickness; take off the scum; dish it up, and garnish it with barberries and lemon.

Oysters.

OPEN four dozen of the largest Milton oysters, save the liquor, and proceed as directed for fried oysters. When fried, lay them on a drainer before the fire; empty your pan, dust some flour all over it, put in two ounces of butter, and when it is melted thick, strain in the oyster-liquor, stir it together; put in two ounces of pistachio nuts shelled, and let them boil; add half-a-pint of white wine, beat up the yolks of two eggs in four spoonfuls of cream, and stir it till of a proper thickness; pour the ragout over the oysters. Garnish the dish with a Seville orange cut in quarters.

VEGETABLES.

BOILING.

GENERAL OBSERVATIONS.

IN dressing kitchen-garden herbs, take care that they are clean washed ; that there are no snails or caterpillars between the leaves ; and that all the coarse outer leaves, and those that have received any injury by the weather, are taken off. Wash them in a good deal of water, and drain them in a eullender. Care must also be taken, that the saueepans are well tinned, and free from sand or grease. They must be allowed plenty of water, and care taken that they are not overboiled, as it spoils their colour, and deprives them of their crispness.

Asparagus.

CUT off the white ends about six inehes from the head, and serape them from the green part downwards. Throw them into a pan of clean water ; and after a little soaking, tie them up in small bundles. When the water boils, put them in, and boil them up quick ; by overboiling they will lose their heads. Cut a slice of bread, and bake it brown on both sides. When your grass is done, take them up carefully ; dip the toast in the asparagus water, and lay the heads of the asparagus on it with the white ends outwards. Pour melted butter over the heads. Cut an orange into quarters for garnish.

Artichokes.

CUT off the stalks close to the artichokes ; throw them into water, wash them, and put them into a saueepan. They will take an hour to boil ; take out a leaf, and if it draws easy, they are enough. Send

them to table, with butter in tea-cups between each artichoke.

Cauliflowers.

A CAULIFLOWER is the most favourite plant among the generality of people. Take off all the green part, and cut the flower close at the bottom from the stalk; if it is large, or dirty, cut it into four quarters. Let it soak an hour, if possible, in clean water; put it into boiling milk and water, or water only, and skim it well. When the flower, or stalks, left above it, feel tender, it is enough; but it must be taken up before it loses its crispness. When enough, lay it to drain in a cullender, and serve it up in a dish by itself, with melted butter in a bason.

Brocoli.

CUT the heads with short stalks, and with a knife peel off the hard outside skin which is on the stalk and small branches, throw them into a pan of clean water. Have water boiling in a stewpan, with salt in it; put in your brocoli, and when the stalks are tender, they are enough. Be careful the heads do not break off.

Brocoli may be eaten like asparagus, with a toast laid in the dish, the brocoli upon it, and sent to table with melted butter.

Mushrooms.

CLEAN fresh forced mushrooms, wash and drain them; make a case with writing paper; rub the inside with fresh butter, and fill it with mushrooms. Season with pepper and salt, put them in a baking plate over a slow fire, cover them with a saucepan lid, put some fire on it, and when the mushrooms are done, serve them up hot.

French Beans.

STRING your beans, cut them in two, then across, and sprinkle them with salt. When the water boils,

put them in, and boil them up quick. If they are very young, only take off the ends, and cut them in two.

Broad Beans.

BEANS require a good deal of water, and it is best not to shell them till just before the water boils, put them in with some picked parsley, and salt; boil them up quick, and when they begin to fall, they are enough. Strain them off. Garnish the dish with boile'd parsley, and send plain butter in a cup or boat.

Green Peas

PUT them into as much boiling water as will cover them, with a few leaves of mint. Throw in a piece of butter as big as a walnut, and stir them about; when they are enough, strain them off, and sprinkle on a little salt; shake them till the water drains off, and send them to table with melted butter.

Cabbage.

IF your cabbage is large, ent it into quarters; if small, in half; let the water boil, put in a little salt, then the cabbage, with a little more salt upon it; and when the stalk is tender, put the cabbage into a cullender to drain. Savoys are dressed in the same manner.

Sprouts.

WASH your sprouts very clean, and see there are no snails or grubs between the leaves, ent them across the stem, but not the heart; after they are well washed, take them out of the water to drain, and boil them as above.

Spinach.

THERE is no herb requires more care in the washing than spinach; it must be carefully picked, leaf by

leaf, the stalks taken off, washed in three or four waters, and drained. Put in your spinach, with a small handful of salt, pressing it down with a spoon as you put it into the saueepan ; let it boil quieek, and, as soon as tender, put it into a sieve, or enlender, and press out the water. When you send it to table, raise it up with a fork, that it may lie hollow in the dish.

Turnips.

A GREAT deal depends upon preparing this root for boiling. Pare them till the string coat be quite cut off : cut them in two, and boil them in a pot with either beef, mutton, or lamb. When they become tender, press the liquor from them between two trenchers, mash them with butter, pepper, and salt, and send them to table; or send them up whole, with some melted butter in a boat.

Parsnips.

PARSNIPS are an agreeable sauee for salt fish. They should be boiled in a great deal of water, and when they are soft take them up, carefully scrape all the dirt from them, put them in a saueepan, with some milk, and stir them over the fire till they are thick. Add a piecee of butter, a little salt, and send them to table with melted butter.

Carrots.

SCRAPE them clean, and rub them in a clean cloth, slice them into a plate, and pour some melted butter over them, and garnish the dish with others, either whole or split down the middle. If they are spring carrots, half-an-hour will boil them ; if large, an hour.

Potatoes.

IN boiling potatoes take great care that they be not over done ; for if boiled too much they mash and

become watery. They therefore require great attention: they must be taken up as soon as they shew the least disposition to break. This is a root in great request, and served up in a dish or a plate, whole for the most part, with melted butter. Potatoes are best steamed; they may also be mashed with butter, and browned before the fire.

Sea Cale.

BOIL it very white, and serve it on a toast like as paragus.

S T E W I N G.

Asparagus Peas.

SCALE sprue grass, cut it into piecees the size of peas, as far as the green part extends, wash, and put them into a stewpan. To a quart of grass pease add half-a-pint of hot water, slightly salted; and boil them till nearly done; then strain and preserve the liquor; boil it till nearly reduced; put to it three ounces of fresh butter, a glass of cream, a little sifted sugar, flour and water, add the pease, stew them till tender, and serve them up on the top of a French roll, toasted, and buttered in a dish.

Spinach.

SQUEEZE it quite dry, put it into a stewpan, with a spoonful of gravy, the same of cream, a lump of butter, salt, and pepper, and simmer it till ready.

Sorrel may be done in the same manner.

Cucumbers.

SLICE an equal quantity of cucumbers and onions, fry them together in butter. Drain them, put them

into a pan, with a gill of gravy, two spoonfuls of white wine, and a blade of mace; stew them five minutes add a piece of butter rolled in flour, salt, and pepper. Shake them till of a good thickness, and serve them up.

Parsnips.

SCRAPE them clean, boil them tender, cut them into slices, put them into a saucepan, with cream for sauce, a piece of butter rolled in flour, a little salt, and shake the saucepan often. When the cream boils, pour them into a plate for a corner-dish, or a side-dish at supper.

Green Peas.

To a quart of peas, add two lettucees, and an onion sliced, butter, pepper, salt, and no more water than hangs round the lettuce from washing. Stew them two hours very gently. Beat up an egg, and stir it into them; some prefer a little powdered sugar.

Red Cabbage.

LAY a red cabbage in cold water for an hour, cut it into thin slices across, then into little pieces. Put it into a stewpan, with a pound of sausages, a pint of gravy, and a bit of ham; cover it close, and stew it half-an-hour; take the pan off the fire, skim off the fat, shake in a little flour, and set it on again. Let it stew three minutes, lay the sausages in the dish, and pour the rest all over. You may add half a spoonful of vinegar.

Pears

PARE six pears, and quarter them. (They make a neat dish with one whole and the rest cut in quarters.) Lay them in a deep earthen pot, with a few cloves, a piece of lemon-peel, a gill of red-wine, and a quarter of a pound of fine sugar. If the pears are

large, they will take half-a-pound of sugar, and half-a-pint of red wine; cover them close with paper, and bake them. Serve them up hot or cold.

Mushrooms.

TAKE fresh mushrooms, clean them. Let their skins be pulled off, and their gills scraped out, if they happen to be sound, or else do not use them; cut the mushrooms in large pieces, and put them all together in a saucepan without any liquor; cover it close, let them stew gently, with a little salt, till they are covered with liquor; take out the mushrooms, drain them, put in some white wine, and when they have boiled up, thicken the sauce with a little butter rolled in flour.

F R Y I N G.

Artichoke Bottoms.

BLANCH, flour, and fry them in fresh butter. Dip and pour melted butter over them. Or put a little red wine into the butter, and season with nutmeg, pepper, and salt.

Chardons.

CUT them six inches long, and string them; when boiled tender, take them out; put them into a stewpan with melted butter, flour, fry them brown, and serve them with melted butter.

Celery.

CUT off the bottoms of six heads of celery, take off the outside stalks, pare the roots, make a batter with half-a-pint of white wine, the yolks of three eggs beaten fine, salt, and nutmeg; into which dip every head, and fry them in butter; when done, pour melted butter over them.

Potatoes.

CUT them in thin slices, and fry them in butter till they are brown. Pour melted butter over them for sauce.

FRICASEES.

Artichoke Bottoms.

TAKE them either dried or pickled; if dried, lay them in warm water for three hours, shifting it several times; have ready a little cream, and a piece of fresh butter; stir it together one way over the fire till it is melted, put in the artichokes, and when hot, dish them up.

Mushrooms.

TAKE a quart of fresh mushrooms, clean them, put them into a saucepan, with three spoonfuls of water, three of milk, and a little salt; set them on a quick fire, and let them boil up three times; take them off, grate in a little nutmeg, a little beaten mace, half-a-pint of thick cream, a piece of butter rolled in flour, put them into a saucepan, shaking it well occasionally. When the liquor is thick, dish them up; be careful they do not curdle. Stir the saucepan carefully with a spoon all the time.

RAGOUTS.

Artichoke Bottoms.

SOAK them in warm water two or three hours, changing the water. Put them into a stewpan, with gravy, mushroom-ketchup, Cayenne pepper, and salt. Thickens them with flour, pour the sauce over, and serve them hot.

French Beans.

CUT and string a quarter of a peck of beans. Cut them across in three pieces, lay them in salt and water for a quarter of an hour: dry, and fry them brown: when done, pour off the fat, and put in a quarter of a pint of boiling water; while boiling, put in a quarter of a pound of fresh butter rolled in flour, two spoonfuls of ketchup, one of mushroom-pickle, four of white wine, an onion stuck with cloves, beaten mace, grated nutmeg, pepper, and salt. Stir it for a few minutes, and then put in the beans. Shake the pan till the whole is well mixed, take out the onion, and put the whole into your dish.

Celery.

WASH a bunch of celery; cut it in pieces about two inches long, put it into a stewpan, with water to cover it. Tie three blades of mace, three cloves, and some whole pepper, in a muslin rag: add an onion, and some sweet herbs. Cover it close, and stew it till tender; take out the spice, &c. put in half-an-ounce of truffles, and morels, two spoonfuls of ketchup, a gill of red wine, a bit of butter rolled in flour, and a French roll; season with salt to your palate; and let it stew till the sauce is thick. Shake your pan often; when done, garnish with lemon.

Endive.

LAY three heads of white endive in salt and water for three hours. Take off the green heads of a hundred asparagus, chop the white part, as far as is tender, small, and put it into the water. Chop small a bunch of celery; put it into a saucepan, with a pint of water, three blades of mace, and whole pepper, tied in a cloth. When tender, put in the asparagus, shake the pan, and let it simmer till the asparagus is done. Take the endive out of the water, drain, and leave one whole. Pull the others leaf by leaf, and put them

into the stewpan, with a pint of white wine. Cover close, and let it boil till the endive is nearly done. Put in butter rolled in flour, and keep shaking the pan. When quite done, take it up, and lay the whole head in the middle; then the celery and grass round, the other part of the endive over that: pour the liquor from the saueepan into the stewpan, stir it together, season with salt, and add a liaison of two eggs. Mix it with your sauce, and pour it over your ragout.

Mushrooms.

PEEL, and cut out the inside of some large mushrooms. Broil them, when the outside is brown, put them into a stewpan, with water to cover them. Stew ten minutes, put to them a spoonful of white wine, the same of browning, and a little vinegar. Thicken with butter and flour, give it a gentle boil, and serve them on sippets

Onions.

PEEL a pint of young onions, take four large ones, and cut them very small; put butter in a stewpan; throw in your onions, and fry them brown; dust in flour, shake them round till thick, throw in salt, beaten pepper, a quarter of a pint of gravy, and a tea-spoonful of mustard: stir all together; when thick, pour it into your dish, and garnish with fried crumbs of bread.

A neat Dish of Vegetables..

WASH a dish with the white of an egg, and make four divisions in it with fried bread. Put in each division the following vegetables. Stewed spinach mashed turnips; mashed potatoes; and blanched onions and sliced carrots; stew each in a little cullis, and let some of it adhere when put in the dish. In the fourth partition, if preferred, put in pieces of cauliflower, or heads of brocoli.

MADE DISHES.

GENERAL OBSERVATIONS.

LET your vessels and covers be perfectly clean, and well tinned. Your white sauees should have a tartness. Before you add either eggs or cream, let the other ingredients be well mixed, and of a proper consistencie, as neither eggs nor cream will thicken it. After your eggs or cream is put in, they must not be put on the fire, but held at a proper distance over, and shaken round one way.

Whatever is dressing must be taken out with a fish slice, and the sauee strained to it.

Wine, or anchovy must be put in some time before the dish is ready.

Carefully take all fat from your browning and force-meat balls.

Beef a-la-Royale.

BONE a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon a second with chopped parsley, and a third with chopped oysters. Season the stuffings with pepper, salt and nutmeg. Put it into a pan, pour on it a pint of boiling wine, dredge it with flour, and bake it three hours: skim off the fat, dish the meat, and strain the gravy over.

Inside of a Sirloin of Beef, forced.

RAISE the fat of the inside of a sirloin of beef, cut out the meat close to the bone, and chop it small, with a pound of suet; add crumbs of bread, lemon-peel, thyme, pepper, salt, half a nutmeg grated, two shalots chopped fine, mixed with a glass of red wine.

Put the meat where you took it from ; lay over the skin and fat, skewer it down, and cover it with paper, which must remain on till the meat is dished up. Boil a quarter of a pint of red wine, two shalots shred, and pour it into the dish, with the gravy from the meat. Serve and garnish with lemon.

Sweetbreads of Veal a-la-Dauphine.

OPEN three large sweetbreads, and stuff them with forcemeat ; which make in the following manner. Skin a large fowl and take off the flesh ; half-a-pound of bacon cut fine and beat in a mortar. Season with anchovy, nutmeg, lemon-peel, thyme, and parsley. Mix this with the yolks of two eggs, fill the sweetbreads with it, and fasten them together with fine skewers. Put slices of bacon at the bottom of the stewpan, seasoned with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced ; lay upon these thin slices of veal, and then the sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, then pour in a quart of boiling water, and let it stew gently for two hours. Take out the sweetbreads, strain the gravy, and boil it till reduced to half-a-pint. Put back the sweetbreads, stew them three minutes, and pour the gravy over them. Garnish with lemon.

Quarter of Lamb, forced.

CUT a slit in a large leg of lamb, and take out the meat ; the front of it must not be defaced. Chop the meat small, with marrow, beef-suet, oysters, a washed anchovy, an onion, sweet herbs, lemon-peel, beaten mace, and nutmeg. Beat all together in a mortar, stuff the leg in its original shape, sew it up, rub it over with the yolk of eggs, and roast it for an hour, basting it with butter.

Cut the loin into steaks, season them with pepper, salt, nutmeg, lemon-peel cut fine, and herbs. Fry

then in butter of a fine brown, pour out the butter, put in a quarter of a pint of white wine, add half-a-pint of strong gravy, a quarter of a pint of oysters with their liquor, some mushrooms, a spoonful of their pickle, butter rolled in flour, and the yolk of an egg; stir all together till thick, lay your leg of lamb in the dish, and the loin round it; pour the sauce over it, and garnish with lemon.

Barbecued Pig.

PREPARE a young pig as for roasting. Make a forcemeat of two anchovies, six sage leaves, and the liver, put them into a mortar, with the rind of a roll, four ounces of butter, half a tea-spoonful of Cayenne pepper, and half-a-pint of red wine. Beat it to a paste, put it in the pig's belly, and sew it up. Lay it down at a good distance before a brisk fire, put some red wine into the dripping-pan, and baste it well while roasting. When half done, put under the pig two rolls, and should the wine be too much reduced, add more. When your pig is nearly done, take the bread and sauce out of the dripping-pan, and put to the sauce an anchovy chopped small, a bundle of sweet herbs, and half a lemon. Boil it a few minutes, strain your sauce, and pour it on boiling hot. Garnish with barberries and sliced lemon.

Pulled Turkey, or Chicken.

CUT the white meat off a cold turkey or fowl, which will be the better for being under-done; put it into a stewpan, with a little cream, some grated lemon-peel, pounded mace, Cayenne pepper, salt, a shalot chopped, and a little lemon juice; thicken with flour and water, simmer it ten minutes; score the legs and rump, season them with pepper and salt, broil them of a good colour, and serve them up over your bird.

Fowls à-la-Braise.

TRUSS the fowl as for boiling, season it with beaten
bace, nutmeg, pepper, and salt. Put a layer of
bacon at the bottom of a stewpan, one of veal, then
the fowl: an onion, two or three cloves stuck in sweet
herbs, with a piece of carrot. Put at the top a layer
of bacon, another of veal, and a third of beef; cover
it close, and let it stand over the fire for two or three
minutes; pour in a pint of common gravy; and let
it stew an hour: take up the fowl, strain the sauce,
and having skinned off the fat, boil it down till it is
of a glaze, and put it over the fowl. Add a ragout of
sweetbreads, coeks'-combs, truffles, and morels, or
mushrooms, with forcemeat balls.

Chickens and Tongues.

BOIL six chickens very white, take six pig's tongues
boiled and peeled, a cauliflower boiled whole in milk
and water, and some spinach. Lay the cauliflower
in the middle, the chickens close round, the tongues
round the chickens, the roots outwards, and the spi-
nach in small heaps between the tongues. Garnish
with toasted bacon.

Curry.

CUT up two rabbits, or chicken, as for a tricasee;
dry them of a light brown, and stew them in gravy.
Put in a large spoonful or two of curry powder, ac-
cording to the quantity of meat: add grated ginger
turmeric, and Cayenne pepper. When sufficiently
stewed, thicken it with butter rolled in flour, and some
cream. Add lemon-juice, shalots, and garlic, and
garnish with lemon.

Ducks à-la-Mode.

CUT two ducks into quarters, and fry them o' s
light brown. Pour off the fat, dust flour over, add

half-a-pint of gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bundle of sweet herbs; cover and stew them a quarter of an hour. Take out the herbs, skim off the fat, and thicken with butter rolled in flour. Pour the sauce over the ducks, and garnish with lemon.

Pigeons à-la-Daube.

PUT a layer of bacon in a saucépan, one of veal, one of coarse beef, and then another of veal, about a pound of beef, and a pound of veal cut very thin: a piece of carrot, a bundle of sweet herbs, an onion, some pepper, a blade or two of mace, and a few cloves. Cover it close, and brown it over a slow fire. Put in a quart of boiling water, and when stewed till the gravy is rich, strain, and skim off the fat. Beat a pound of veal, and one of beef suet, in a mortar; an equal quantity of crumbs of bread, pepper, salt, nutmeg, beaten mace, lemon-peel, parsley cut small, and thyme. Mix them with the yolks of two eggs, fill the pigeons, and flatten the breasts: flour, and fry them in fresh butter, a little brown. Pour off the fat, and put the gravy over the pigeons. Stew them, covered close, till done. Dish them, and pour in the saucé. On each pigeon lay a bay-leaf, and on the leaf a slice of bacon. Garnish with notched lemon, and serve hot.

Partridges and Pheasants à-la-Braise.

TRUSS the legs into the bodies of two brace of partridges; lard, and season with beaten mace, pepper, and salt. Lay slices of bacon, beef, and veal, all cut thin, a piece of carrot, an onion cut small, some sweet herbs, and some whole pepper, in a stewpan. Put in the partridges with their breasts downwards, lay thin slices of beef and veal over them, and some parsley shred fine. Let them stew ten minutes over a slow fire; shake your pan, and pour in a pint of boil-

ing water. Cover close, and let it stew for half-an-hour over a quicker fire; take out your birds, pour into the pan a pint of thin gravy, boil till reduced to half-a-pint, then strain, and skim off the fat. Stew well a veal sweetbread cut small, truffles, morels, cocks'-combs, and fowls' livers, in a pint of gravy, some artichoke bottoms and asparagus tops, blanched, and mushrooms. Add the other gravy to this, and put in the partridges to heat. When hot, put your partridges into the dish, and pour the sauce over them.

Snipes or Woodcocks in Surtout.

TAKE a forcemeat of veal, an equal quantity of beef suet, pounded in a mortar, with crumbs of bread; add beaten mace, pepper, salt, parsley, and sweet herbs, mixed with the yolk of an egg. Lay some round the dish, and put in your birds, which must be drawn, and half roasted. Chop the trail, and put it over the dish. Put truffles, mushrooms, a sweet-bread, and artichoke bottoms cut small, into some good gravy, and stew all together. Beat up the yolks of two eggs in a spoonful of white-wine, stir it one way when thick, take it off, and when cold pour it into the surtout; have the yolks of a few hard eggs put in here and there; season with beaten mace, pepper and salt; cover with the forcemeat; colour it with yolks of eggs, and send it to the oven. Half-an-hour does it.

Florentine Hare.

CASE a hare that has hung for four days; leave the ears on, and take out the bones, except those of the head, take crumbs of bread, the liver chopped, half-a-pound of fat bacon scraped, a glass of red wine, an anchovy, two eggs, some winter savory, sweet marjoram, thyme, pepper, salt, and nutmeg. Put it into the belly, roll it up to the head, and fasten it with pack-thread. Boil it in a cloth, an hour and a half.

two quarts of water. When reduced to a quart, put in a pint of red-wine, a spoonful of lemon pickle, one of ketchup, and the same of browning. Stew it till reduced to a pint, thicken it with butter rolled in flour : lay round the hare, morels, and slices of forcemeat boiled in a caul of a leg of veal. Make the ears lie back on the roll, and stick myrtle or parsley in the mouth. Strain the sauce over. Garnish with barberries and parsley.

Rabbits Surprised.

SKEWER and stuff two young rabbits as for roasting. Roast and take the meat from the bones, which must be left whole. Chop the meat fine, with shred parsley, lemon-peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat the yolks of two eggs boiled hard, and a piece of butter, in a mortar mix all together, and stew it five minutes ; lay it on the rabbits where the meat is off, and put it down close and even, to make them appear whole; then, with a salamander, brown them all over. Pour a gravy, made thick as cream, into the dish, and serve them with the livers boiled and frothed.

Marinaded Soals.

BOIL them in salt and water, bone, drain, and lay them on a dish, with their bellies upwards. Boil, and pound some spinach ; then boil four eggs hard, chop the yolks and whites separate, lay green, white, and yellow among the soals, and serve with melted butter in a tureen.

Smelts in Savoury Jelly.

SEASON them with mace, and salt, and lay them in a pot with butter over them. Tie them down with paper, and bake them half-an-hour. Take them out, and lay them to drain. When quite cold, lay them in a deep plate, pour cold jelly over them, and they will look like living fish.

Oyster Loaves.

MAKE holes at the top of French rolls, and take out the crumb. Put oysters into a stewpan, with the liquor, and the crumbs, and a piece of butter; stew them together five or six minutes, put in a spoonful of good cream, and fill the loaves. Lay a bit of crust on the top of each, and put them in the oven to crisp.

Brocoli and Eggs.

BOIL your brocoli till tender, but save a large bunch with six or eight sprigs. Toast bread large enough for your dish. Take six eggs, beat them well, put them into a saucepan, with butter, and a little salt; beat them with a spoon till thick enough, and then pour them on the toast. Set the largest bunch of brocoli in the middle, and the other pieces round. Garnish with the same.

Spinach and Eggs.

WHEN the spinach is boiled, it must be squeezed dry, chopped very fine, and put into a stewpan, with a bit of butter, a little cream, pepper, and salt; dish the spinach, and then put the eggs in to poach. Trim the ragged parts of the whites, and put them on the spinach.

Asparagus and Eggs.

CUT asparagus as for peas; break some eggs in a basin, beat them up with pepper, salt, and the asparagus; put them into a stewpan, with two ounces of butter, and stir it on the fire till thick. Put a toast on the dish, and the eggs and the asparagus upon the toast.

An Omelette.

BEAT up eight eggs, season them with pepper and salt, add a shalot cut small, some shred parsley, and

a small tongue grated. Put into a frying-pan a quarter of a pound of butter; when it boils, throw in the eggs, and stir them over a clear fire till the omelette has become thick. When browned on the under side double it up, put it upon a dish, and pour over it a strong veal gravy.

Bubble and Squeak.

CUT boiled beef, that is underdone, into slices; chop some cabbage that has been dressed, put both together into a frying-pan, with a little butter, pepper, and salt. Fry them a few minutes; raise the cabbage high in the dish, and put the slices of beef sound, fat and lean alternately. Garnish with carrots.

Harrico Veal.

TAKE the best end of a small neck: cut the bones short, but leave it whole; put it into a stewpan, just covered with brown gravy, and when it is nearly done, have ready a pint of boiled peas, six cucumbers, pared and sliced, and two cabbage lettuces cut into quarters, previously stewed in a little good broth: put them to the veal, and let them simmer ten minutes. When the veal is in the dish, pour the sauce and vegetables over it, and lay the lettuce with fore-meat-balls round it.

Harrico Mutton.

TAKE off some of the fat, and cut the best end of the neck into thin steaks; flour and fry them in their own fat, of a fine light brown, but not enough for eating. Put them into a dish and fry some carrots, turnips, and onions; the carrots and turnips cut in dice, and the onions sliced, but they must only be warmed, and not browned. Lay the steaks at the bottom of a stewpan, the vegetables over them, and pour as much boiling water on them as will just cover

them; let them boil once, and skim them well; then let them simmer by the side of the fire till tender. Add pepper, salt, and a spoonful of ketchup.

To Roast Cheese.

GRATE a quarter of a pound of fat Cheshire, mix with it the yolks of three eggs, a quarter of a pound of grated bread, and a quarter of a pound of butter. Mix them well together in a mortar, with mustard, pepper, and salt. Lay it thick upon toast, and let it brown in a Dutch-oven.

P A S T R Y.

To make Paste for Tarts.

PUT two pounds and a half of butter to three pounds of flour, and half-a-pound of fine sugar beaten; rub your butter in the flour, and make it into a paste with cold milk, and two spoonful of brandy.

Puff Paste.

TAKE a quartern of flour, and a pound and a half of butter; rub a third-part of the butter in the flour, and make a paste with water; roll out the paste, and put the butter upon it in bits and flour it; fold it up, and roll it again; after this, put in more butter, flour it, fold it, and roll it twice before you use it.

Paste for raised Pies.

To a quartern of flour, take one pound of butter and cut it in pieces in a saucepan of water over the fire; when the butter is melted, make a hole in the flour, skim off the butter, put it in the flour, with some of the water, and make it up in a stiff paste.

Paste for Venison Pasties

TAKE two pounds of butter to a quartern of flour rub it all in your flour, but not too small; make it into a paste, and beat it with a rolling-pin for an hour before it is used; you may beat three or four eggs, and put them into the paste.

Paste-royal for Patty-pans

WORK a pound of flour with half-a-pound of butter, two ounces of fine sugar, and four eggs.

Paste for Custards.

MAKE flour into a stiff paste with boiling water; sprinkle it with cold water, to keep it from cracking.

Hare Pie

CUT the hare in pieces, break the bones, and lay them in the pie; lay on forcemeat-balls, sliced lemon, and butter, and close it with the yolks of hard eggs.

Umble Pie.

BOIL the umbles of a buck, and chop them as small as meat for minced pies; put to them as much beef-suet, eight apples, half-a-pound of sugar, a pound and a half of currants, salt, mace, cloves, nutmeg, and pepper; mix them together, and put it into a paste; add half-a pint of white wine, the juice of a lemon and orange, close the pie, and when it is baked, serve it up.

Lumber Pie.

MINCE a pound and a half of fillet of veal, with the same quantity of beef suet, season it with sweet spice, five pippins, a handful of spinach, a cos-lettuce, thyme, and parsley; mix with it a penny-loaf grated, and the yolks of two or three eggs, wine, and orange-flower water, a pound and a half of currants and preserves, with a caudle.

P A S T R Y .

Shrewsbury Pie.

CUT a couple of rabbits in pieces, season them well with pepper and salt; some fat pork, seasoned in like manner, with the rabbits' livers parboiled, butter, eggs, pepper, salt, a little sweet marjoram, and a little nutmeg; make balls, and lay in your pie among the meat: take artichoke bottoms boiled tender, cut in dice, and lay among the meat; close your pie, and put in as much white wine as is proper. Bake it, and serve it up.

Lamb Pie.

SEASON the steaks; lay them in the pie, with sliced lamb's stones and sweetbreads, savoury balls, and oysters. Lay on butter, and close the pie with a lair

Mutton Pie.

SEASON the steaks, lay on butter, and close the pie. When baked, toss up a handful of chopped capers, and oysters in gravy, with an anchovy, and draw butter.

Veal Pie.

RAISE a high round pie, cut a fillet of veal into four fillets, season it with savoury seasoning, some minced sage and sweet herbs; lay it in the pie, with slices of bacon at the bottom, and between each piece lay on butter. When cold, fill it up with clarified butter.

Hen Pie.

CUT a hen in pieces, and lay them in the pie; add forcemeat balls, sliced lemon, and butter, and close it with the yolks of hard eggs; let the lair be thickened with eggs.

Chicken Pie.

TAKE six small chickens; roll a piece of butter in sweet herbs, and lay them in a cover, with the mar-

row of two bones rolled up in a batter of eggs, a dozen yolks of eggs boiled hard, and two dozen of savoury balls. When you serve it up, pour in a quart of gravy.

Sweet Chicken Pie.

BREAK the bones of four chickens, cut them into small pieces, and season them highly with mace, cinnamon, and salt, four yolks of eggs boiled hard, and quartered, and five artichoke-bottoms, eight ounces of sun-raisins stoned, eight ounces each of preserved citron, lemon, eringo roots, and marrow, four slices of rinded lemon, eight ounces of currants, fifty balls of foreemeat made as for umble pie: put in all, one with the other, butter the bottom of the pie, put in a pound of fresh butter on the top-lid, and bake it. Boil a pint of white wine, sweetening it to your taste, and thicken it with the yolks of two eggs; put it to the pie when very hot, and serve it up.

Turkey Pie.

BONE the turkey, season it with savoury spicke, and lay it in the pie, with two young fowls cut to pieces to fill up the corners. A goose pie is made the same way, with two rabbits, to fill it up as above.

Pigeon Pie.

TRUSS and season the pigeons with savoury spices, stuff them with foreemeat: lay on lamb-stones, sweet-breads, and butter; and close the pie with a lair.

Battalia Pie.

TAKE four small chickens, four pigeons, and four young rabbits; cut them in piecees, season them with savoury spicke, lay them in the pie, with four sweet-breads sliced, four sheeps' tongues, two pair of lamb-stones, twenty coeks' combs, with savoury balls and oysters; lay on butter, and close the pie with a lair.

Lamb-stone and Sweetbread Pie.

BOIL, blanch, slice, and season them with savoury seasoning; lay them in the pie, with sliced artichoke bottoms; put on butter, and close the pie with a lair.

Neat's Tongue Pie.

HALF boil the tongues, blanch, and slice them, season them with savoury seasoning, sliced lemon, forcemeat balls, and butter. When it is baked, take veal sweetbreads, tossed up in gravy, and pour them into the pie.

Calf's Head Pie.

ALMOST boil the calf's head, take out the bones, cut it in thin slices, season, and mix it with sliced shivered palates, cocks' combs, oysters, mushrooms, and forcemeat balls. Lay on butter, and close the pie with a lair.

Venison Pasty.

RAISE a high round pie, shred a pound of beef suet, and put it into the bottom; cut your venison in pieces, and season it with pepper and salt. Place it on the suet, lay on butter, close the pie, and bake it.

Egg Pie.

SHRED the yolks of twenty hard eggs, with the same quantity of marrow, and beef suet; season it with sweet spice, citron, orange, and lemon; fill, and close the pie.

Mince Pie.

SHRED a pound of neat's tongue parboiled, two pounds of beef suet, five pippins, and a lemon-peel; season it with an ounce of spice, salt, a pound of sugar, two pounds of currants, half-a-pint of wine, a little brandy, the juice of a lemon, a quarter of a pound of citron, lemon, and orange-peel. Mix these together, and fill the pies.

Carp Pie.

MAKE a puff paste. Lay it in the dish, and put in some bits of butter on the bottom paste, with pepper and salt. Scale and gut your carp, put them in vinegar, water, and salt; wash them out of the vinegar and water, wipe them dry, and make the following pudding: take the flesh of an eel, and an anchovy cut small; some grated bread, two buttered eggs, a little nutmeg grated, with pepper and salt. Mix these well together, and fill the belly of your carp. Make some forcemeat balls of the same mixture, cut off the tail and fins of the carp, and lay on the crust, with slices of fat bacon, a little mace, and some bits of butter. Close your pie, and before you set it in the oven, pour in half-a-pint of claret.

Oyster Pie.

PARBOIL a quart of oysters in their own liquor, mince them small, and pound them in a mortar, with pistachio-nuts, marrow, sweet herbs, an onion, savoury seeds, and grated bread. Lay on butter, and close it.

Flounder Pie.

TAKE twelve flounders, and two eels, cut in short pieces; cut off their tails, fins, and heads; season them with pepper, salt, cloves, mace, and nutmeg beaten fine. Lay your flounders and eels in the pie, the yolks of eight hard eggs, half-a-pint of pickled mushrooms, an anchovy, an onion, a bunch of sweet herbs, and some grated lemon-peel. Put three-quarters of a pound of butter on the top, a quarter of a pint of water, and a gill of white wine; close your pie, and serve it hot, taking out the onion and bunch of sweet herbs.

Trout Pie.

CLEAN, and scale them, lard them with pieces of a silver eel rolled in spice and sweet herbs, with bay-

Leaves dried and powdered ; lay on ana between them the bottoms of sliced artichokes, mushrooms, oysters, capers, and sliced lemon ; lay on butter, and close the pie.

Eel Pie.

CUT, wash, and season them with sweet seasoning butter, and close it.

Lamprey Pie.

SEASON them with sweet seasoning ; lay them in a coffin, with citron and lemon sliced ; butter, and close the pie.

Artichoke Pie.

SEASON artichoke bottoms, with a little mace and cinnamon sliced, eight ounces of candied lemon and citron sliced, eringo roots, and primellas, a slice of each, two ounces of barberries, eight ounces of marrow, eight ounces of sun raisins, stoned, and two ounces of sugar ; butter the bottom of the pie, put these ingredients in, adding eight ounces of butter on the top lid ; bake it, and put on a lair, made as for the chicken pie.

Apple, or Pear Pie.

MAKE a good puff paste crust, lay some round the sides of the dish, quarter your apples, and take out the cores ; lay a row of apples thick, put in half the sugar you intend for your pie ; mince a little lemon-peel fine, a few cloves ; add what is left of the apples, and the rest of the sugar. Sweeten it to your palate, and squeeze in a little lemon-juice. Boil the peelings of the apples, and the cores in fair water, with a blade of mace, till it is very good : strain it, and boil the syrup with sugar till it is rich : pour it into your pie, with a little quince, or marmalade : put on your upper crust, and bake it.

A pert pie may be made thus : beat up the yolks of

two eggs, and half-a-pint of cream, with a little nutmeg, sweetened with sugar, take off the lid, and pour in the cream. Cut the crust in three-cornered pieces, and stick them about the pie.

Cherry, Plum, or Gooseberry Pie.

MAKE a good crust, lay a little round the sides of the dish, put sugar at the bottom, and lay in the fruit, with sugar on the top; bake it in a slack oven.

Make a plumb or a gooseberry pie in the same way. A custard is very good with the gooseberry pie.

Lobster Pâtés.

CUT the meat of a lobster into small pieces; put a piece of butter into a stewpan, and when melted, add flour to dry it up: put in the lobster, with a little cream. Add pepper and salt, and fill the pans.

Oyster Pâtés.

BEARD the oysters, and cut each oyster in about six pieces, put a bit of butter into a stewpan, and proceed in the same manner as for lobsters.

Tarts of divers Kinds.

IF made in patty-pans, butter them well, and put a thin crust under them, in order to take them out with ease; but if either glass or china dishes be used, put no crust but the top one. Strew a proper quantity of fine sugar at the bottom, lay in your fruit, of what sort soever, and strew a like quantity of the same sugar over them. Put the lids on, and bake them in slack oven. If made of apples, pears, apricots, &c. the beaten crust is looked upon as the most proper.

Orange, or Lemon Tarts.

TAKE six lemons, rub them well with salt, and put into water, with a handful of salt in it, for two

days; change them into fresh water every day (without salt) for a fortnight; boil them till they are tender, cut them into half quarters, and then again three-quarter ways, as thin as you can. Take six pippins pared, cored, and quartered, and a pint of fair water, in which let them boil till the pippins break; put the liquor to your orange or lemon, with half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour, and squeeze an orange in it; if it be a lemon tart, squeeze a lemon; two spoonfuls are enough for a tart. The patty-pans must be small and shallow. Use fine puff paste, and very thin. A little baking will do. Just as your tarts are going into the oven, with a feather or brush rub them over with melted butter, and sift double-refined sugar over them.

Icing for Tarts.

BEAT and sift a quarter of a pound of fine loaf-sugar. Put it into a mortar with the white of an egg, well beat up. Add two spoonfuls of rose-water, and beat all together till it is so thick as just to run, stirring it one way. It is laid on the tart with a bunch of feathers dipped in the icing. Set the tarts into a gentle oven to harden. But do not let them stand too long, or it will discolour them.

Almond Tart.

To half-a-pound of almonds blanched, finely beat with orange-flower water, put a pint of thick cream, two Naples biscuits grated, five yolks of eggs, and half-a-pound of sugar; put all into a dish, garnished with paste, and lay slips in diamonds across it. Bake it in a cool oven, and stick slips of candied citron each diamond.

Tart de Mor.

Put a puff-paste round a dish, a layer of biscuits, a layer of batter and marrow, another of all sorts of

sweetmeats, and so on, till the dish is full. Boil a quart of cream, thicken it with eggs, put in a spoonful of orange-flower water, sweeten it, and bake it half-an-hour.

Rhubarb Tart.

CUT the stalks in lengths of four inches, and take off the thin skin. If you have a hot hearth, lay them in a dish; put over a thin syrup of sugar and water, and let it simmer very slowly an hour—or do them in a block-tin saucepan. When cold, make them into a tart.

Orange Puffs.

PARE off the rinds from Seville oranges, rub them with salt, let them lie twenty-four hours in water, then boil them in four changes of water, making the first salt; drain them dry, and beat them fine to a pulp; bruise in the pieces of all that you have pared, make it very sweet, and boil it till it is thick; let it stand till it is cold, and it will be fit to put into the paste.

Lemon Puffs.

TAKE a pound and a quarter of refined sugar beaten and sifted, grate the rinds of two lemons, and mix them with the sugar, then beat up the whites of two eggs, and mix them with the sugar and lemon-peel; beat them together an hour and a quarter, make them up in what form you please; and set them in a moderate oven.

Norfolk Pudding Puffs.

MIX three eggs, three table-spoonsful of flour, half-a-pint of cream, and two table-spoonsful of orange-flower, or rose-water. Sweeten, and put the batter in large deep custard-cups about half full; set them in the oven; when the puffs rise to the top of the cups, they are done.

Sugar Puffs.

BEAT up the whites of ten eggs, till they have risen to a high froth, and put them into a mortar, with as much refined sugar as will make them thick. Rub it well round the mortar, put in a few caraway-seeds, and take a sheet of wafers, and lay it on as broad as a sixpence, and as high as you can. Put them into a moderately heated oven for a quarter of an hour, and they will look quite white.

A rich Cake.

TAKE six pounds of the best fresh butter, work it to a cream, and throw in, by degrees, three pounds of refined sugar, well beat and sifted; mix them well together; work in three pounds of blanched almonds, and having beaten fourteen eggs,¹ and strained them through a sieve, put them in, and beat them all together till they are thick and look white. Add half-a-pint of French brandy, half-a-pint of Madeira, a small quantity of ginger, and about two ounces each of mace, cloves, and cinnamon, with three large nutmegs, all beaten in a mortar as fine as possible. Shake in gradually four pounds of well-dried and sifted flour. When the oven is well prepared, and a tin hoop to bake it in, stir into this mixture (as you put it into the hoop) seven pounds of currants, and such a quantity of candied orange, lemon, and citron, in equal proportions, as shall be thought proper. The oven must be quick, and the cake will at least take four hours to bake. Plump the currants by pouring boiling water upon them, and drying them before the fire. Put them warm into the cake.

Another rich Cake.

To a quartern and a half of fine flour add six pounds of currants, an ounce of cloves and mace, a little cinnamon, two grated nutmegs, a pound of the best sugar, some candied lemon, orange or citron,

cut in thin pieces; a pint of wine, a little orange-flower water, a pint of yeast, a quart of cream, two pounds of butter melted, and poured into the flour. Then strew some flour over the butter, and let it stand half-an-hour before the fire. After which knead it well together, and put it before the fire to make it rise. Work it up well, put it into a hoop, and bake it two hours and a half in a gentle oven.

A Spanish Cake.

TAKE twelve eggs, three quarters of a pound of the best moist sugar, and mill them in a chocolate mill till they are of a lather; mix in one pound of flour, half-a-pound of pounded almonds, two ounces each of candied orange peel and citron, four spoonfuls of orange-flower water, half-an-ounce of cinnamon, and a glass of wine. Bake it in a slow oven.

Portugal Cakes.

PUT a pound of fine sugar, a pound of fresh butter, five eggs, and a little mace beaten, into a broad pan; beat it with your hands till it is very light, and looks curdling; then add a pound of flour, and half-a-pound of currants, beat them together, fill tin pans, and bake them in a slack oven.

Shrewsbury Cakes

TAKE a pound of sugar, three pounds of fine flour, a nutmeg grated, and some cinnamon; sift the sugar and spice into the flour, wet it with three eggs, and as much melted butter as will make it of a good thickness to roll into paste; mould it well and roll it; and prick them before they go into the oven.

Marlborough Cakes.

TAKE eight eggs, yolks and whites, beat and strain them, and put to them a pound of sugar beaten and sifted; beat these together three-quarters of an

hour, and put in three-quarters or a pound of flour well dried, and two ounces of caraway-seeds; beat all well together, and bake them in broad tin pans, in a brisk oven.

Queen Cakes.

TAKE a pound of sugar beat fine, pour in the yolks and whites of two eggs, half-a-pound of butter, a little rose water, six spoonfuls of warm cream, a pound of currants, and as much flour as will make it up; stir them well together, then put them into well-buttered patty pans, bake them in an oven, almost as hot as for bread, for half-an-hour, take them out, glaze them, and let them stand a little after the glazing is on, to rise.

A Pound Cake.

BEAT a pound of butter in an earthen pan with your hand, one way, till it is of a thick cream; have ready twelve eggs, with half the whites; beat them well first, and also beat them up with the butter, working it into a pound of flour, a pound of sugar, and a few caraways, for an hour. Butter a pan, and bake it an hour in a quick oven.

Fine Almond Cakes.

BLANCHE a pound of Jordan almonds, beat them very fine, with a little orange-flower water, to keep them from oiling. Boil a pound and a quarter of fine sugar, to a high candy, and put in your almonds. Take two lemons, grate off the rind very thin, and put as much juice as to make it of a sharp taste; put this mixture into glasses, set them in a stove, stirring often, that it may not candy; and when it is a little dry, part it into small cakes upon sheets of paper, to harden.

Saffron Cakes.

HALF a peck of fine flour, a pound of butter, and a pint of milk; keep stirring while on the fire, put in the butter, a pound of fine sugar, strain saffron to

your taste into it; take eight eggs, with two yolks, and eight spoonfuls of yeast; put the milk to it when near cold, with salt and coriander seeds; knead all together, make them up in cakes, and bake them in a quick oven.

Orange Cakes.

TAKE the peels of four oranges, boil them tender, and beat them small in a marble mortar; take the pulp, and two more oranges, pick the seeds and skins out, and mix them with the peelings that are beat; set them on the fire, with a spoonful or two of orange-flower water, keeping it stirring till it is nearly dried up; to every pound of pulp add four pounds and a quarter of refined sugar, finely sifted. Make the sugar very hot, and mix it with the pulp; set it on the fire again till the sugar be well melted, but not to boil. When it is cold, draw it up in double papers; dry them before the fire, and turn them, two together, or you may keep them in glasses or pots, and dry them when wanted.

Pancakes.

TAKE a pint of thick cream, six spoonfuls of sack, and half-a-pint of fine flour, six eggs, (three whites) a grated nutmeg, a quarter of a pound of melted butter, a very little salt, and some sugar; fry them thin in a dry pan.

Rice Pancakes.

BOIL half-a-pound of rice to a jelly in water; when cold, mix with it a pint of cream, eight eggs, salt, and nutmeg: stir in half-a-pound of butter just warmed, and add as much flour as will make the batter thick enough. Fry in as little lard as possible.

Pink-coloured Pancakes. -

BOIL beet-root till tender, and beat it fine in a mortar. Add the yolks of four eggs, two spoonfuls of flour and three of cream. Sweeten, grate in half a nutmeg and add a glass of brandy. Mix all well together

and fry your pancakes in butter. Garnish them with green sweetmeats, or preserved apricots.

Common Biscuits.

BEAT six eggs, with a spoonful of rose-water, and a spoonful of white wine; add a pound of fine powdered sugar, and a pound of flour; mix these into the eggs by degrees, with an ounce of coriander seeds; shape them to any form you please. Beat the white of an egg, rub them over, and dust some fine sugar over them. Set them in an oven moderately heated, till they rise and come to a good colour; if you have no stove to dry them, put them into the oven at night, and let them stand till morning.

Whigs, or Buns.

TAKE three pounds and a half of flour, and three-quarters of a pound of butter, and rub it well into the flour; take new milk, make it very warm, and with half-a-pint of ale yeast, make it into a light paste, put in caraway-seeds and spice, make it up, and lay it before the fire to rise; work in three-quarters of a pound of sugar, and roll them pretty thin; put them on tin plates, and hold them before the fire to rise again, before you set them in; the oven must be quick.

Macaroons.

TAKE a pound of almonds, sealed and blanched, throw them into cold water, dry them in a cloth, and pound them in a mortar, moisten them in orange-flower water, or the white of an egg, lest they turn to oil; take an equal quantity of fine powdered sugar, with four whites of eggs; beat all together, and shape them on wafer-paper. Bake them on tin-plates in a gentle oven.

Rich Cheesecakes.

WARM a pint of cream, add to it five quarts of milk warm from the cow, and put a sufficient quan-

tity of rennet to bring it to a curd; put the curd into a cloth, and let the whey drain from it; but do not squeeze it hard; when it is sufficiently dry, beat it in a mortar till as fine as butter. Add half-a pound of sweet almonds blanched, and the same quantity of macaroons, or Naples biscuits, beaten together into powder. Add to your ingredients the yolks of nine eggs, well beaten, a nutmeg, and half-a-pound of refined sugar. Mingle all well together, and melt a pound and a quarter of the best fresh butter, and stir it well into it.

The paste must be made in the following manner: —Wet a pound of fine flour with cold water, and roll it out, put in gradually at least two pounds of the best fresh butter, and shake a small quantity of flour upon each coat as you roll it. Make it as you use it.

Some add currants, or perfumed plums.

Potatoe, or Lemon Cheesecakes.

TAKE SIX ounees of potatoes, four of lemon-peel, four of sugar, and four of butter; boil the peel and the potatoes tender; bruise them; beat the lemon-peel with the sugar, and then beat all together well, melt the butter in a little thick cream; mix all together, and let it lay till cold; put crust in the patty-pans, and fill them little more than half full. Sift some refined sugar over them, and bake them in a quick oven half-an-hour.

Good Fritters.

Mix half-a-pint of good cream very thick with flour; beat six eggs, leaving out four whites, and six spoonfuls of Canary, strain them into the cream; put in a little grated nutmeg, ginger, cinnamon, and salt; put in another half-pint of cream, and beat the batter an hour; slice your apples thin, dip every piecee in the batter, and throw them into a pan with boiling lard.

Custard Fritters

BEAT up the yolks of eight eggs with a spoonful of flour, half a nutmeg, salt, and a glass of brandy; add a pint of cream, sweeten, and bake it in a small dish. When cold, cut it into quarters, and dip them in batter made of half-a-pint of cream, a quarter-of-a-pint of milk, four eggs, a little flour, and a little ginger grated. Fry them, and when done, strew over them grated sugar.

Royal Fritters.

PUT a quart of new milk into a saucepan, when it begins to boil, put in a pint of white wine. Let it stand five or six minutes; skim off the curd, put it into a basin: mix it well with six eggs, and season it with nutmeg. Beat it with a whisk, and add flour to give it the thickness of batter; add some sugar, and fry them quick.

Orange Fritters.

PARE five or six oranges, cut them in quarters, take out the seeds, and boil them with a little sugar; make a paste with white wine, flour, and a spoonful of fresh butter melted; mix it of a proper thickness; it should rope in pouring from the spoon. Dip the quarters of your orange into this paste, and fry them in lard till of a light brown. Serve them glazed with sugar, and a salamander.

Chicken Fritters

PUT new milk, with as much rice-flour as will make it of a good thickness. Beat up four eggs, and mix them well with the rice and milk. Add a pint of rich cream, set it over a stove, and stir it. Put in powdered sugar, candied lemon-peel cut small, and fresh grated lemon peel. Take the white meat from a roasted chicken, pull it into small shreds, put it to the rest and stir it all together. Take it off. Roll

it out, cut it into fritters, and fry them. Strew the bottom of the dish with powdered sugar; put it in the fritters, and shake sugar over them.

Almond Fraze.

BLANCH, and steep, a pound of almonds in a pint of cream, ten yolks of eggs and four whites: pound the almonds in a mortar; mix them again in the cream and eggs, put in sugar and grated bread, and stir them together. Put fresh butter into a pan, and when hot pour in the batter, stirring it till of a good thickness. When done, turn it into a dish, and throw sugar over.

P U D D I N G S, &c.

A plain boiled Pudding.

TAKE a pint of new milk, mix with it six eggs well beaten, two spoonful of flour, half a nutmeg grated, a little salt and sugar. Put it in a cloth into boiling water. Half an hour will boil it. Serve it with melted butter.

A Quaking Pudding.

TAKE a small white loaf grated, two spoonful of flour of rice, and seven eggs beaten up. Put them in a quart of cream. Season it with nutmeg grated, and rose water. Tie it up, boil it an hour, and serve it up with plain melted butter, and with sugar and a little wine.

A Biscuit Pudding.

GRATE three Naples biscuits, and pour a pint of cream over them hot. Cover it close till cold, add a little grated nutmeg, the yolks of four eggs, and two whites beaten, a little orange-flower water, two ounces

of powdered sugar, and half-a-spoonful of flour. Mix it well, and boil it in a china basin, tied in a cloth, for an hour. Turn it out of the basin, and serve it up in a dish with melted butter, and some fine sugar sprinkled over it.

Boiled Plum Pudding.

SHRED a pound of beef-suet very fine, add three-quarters of a pound of raisins stoned, a little grated nutmeg, a large spoonful of sugar, a little salt, some white wine, four eggs beaten, three spoonful of cream, and five spoonful of flour. Mix it well, and boil it in a cloth three hours. Pour over it melted butter.

Tunbridge Puddings.

PICK and dry a pint of grotts; bruise them in a mortar. Boil them a quarter of an hour in new milk. Cover them close, and let them stand till cold. Add eight eggs beaten small, a loaf grated, half a nutmeg, three spoonful of Madeira, or sack, and a quarter of a pound of sugar. Mix well together. Tie the pudding up in a cloth, and boil it three hours. Serve it up with melted butter.

A Custard Pudding.

MIX two spoonful of fine flour, half a nutmeg grated, a little salt and sugar, six eggs well beaten in a pint of cream or new milk. Boil it in a cloth half-an-hour, and serve it up with plain melted butter.

A Hunting Pudding.

MIX a pound of beef-suet shred fine, with a pound of fine flour, three-quarters of a pound of currants, a quarter of a pound of raisins stoned and shred, five eggs, a little grated lemon-peel, sugar, and brandy. Mix them together. Tie it up in a cloth, and boil it two hours. Serve it up with white wine and melted butter.

A boiled Suet Pudding.

TAKE a quart of milk, a pound of suet shred small, four eggs, two spoonfuls of grated ginger, and a little salt. Mix the seasoning and suet first in one pint of the milk, and make a thick batter with flour. Then mix in the rest of the milk. Boil it two hours. Serve it with plain butter.

A Steak Pudding.

MAKE a rich paste of a quatern of flour, two pounds of suet shred fine, mixed with cold water, seasoned with a little salt, and made stiff. The steaks may be of beef or mutton, well seasoned with pepper and salt. Roll the paste out half an inch thick. Lay the steaks upon it, and roll them up in it. Tie it in a cloth, and put it into boiling water. A small pudding will be done enough in three hours. A large one in five. Pigeons eat well this way.

A boiled Potatoe Pudding.

BOIL two pounds of potatoes, and beat them fine in a mortar, with half-a-pound of melted butter. Boil it in a cloth for half-an-hour. Pour melted butter over it, with a glass of white wine, and throw sugar over the pudding.

A boiled Almond Pudding.

BEAT a pound of sweet almonds small, with three spoonfuls of rose-water, add a gill of white wine; mix in half-a-pound of fresh butter melted, with five yolks of eggs, two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three spoonfuls of crumbs of white bread; mix all well together, and boil it. It will take half-an-hour boiling.

A boiled Rice Pudding.

TAKE a quarter of a pound of rice, and half-a-pound of raisins stoned. Tie them in a cloth so as to give

the rice room to swell. Boil it two hours, and serve it up with melted butter, sugar, and grated nutmeg thrown over it.

A Prune or Damson Pudding.

TAKE a quart of milk, six eggs, half-a-pint of milk, and four spoonsful of flour, a little salt, and four spoonsful of beaten ginger; by degrees mix in the milk, and a pound of prunes. Tie it in a cloth, boil it an hour, melt butter, and pour it over it. Damsons eat well this way.

An Apple Pudding.

MAKE a puff-paste, roll it out half an inch thick; core apples enough to fill the crust, and close it up. Tie it in a cloth, and boil it; if a small pudding, two hours; if a large one, three or four hours. When it is enough, turn it into a dish; eat a piece of crust out of the top, butter and sugar it to the palate: and send it to table hot.

A pear, a damson, or any sort of plum, apricot, cherry, or mulberry pudding may be made the same way.

A plain baked Pudding.

BOIL a quart of milk, stir in flour till thick, add half-a-pound of butter, six ounces of sugar, a nutmeg grated, a little salt, ten eggs, five whites. Mix them well, put it into a buttered dish, and bake it three-quarters of an hour.

A Bread Pudding.

TAKE a pint of cream, and three-quarters of a pound of butter, set it on the fire, and keep it stirring; when the butter is melted, put in as much grated stale bread as will make it light, a nutmeg, and sufficient quantity of sugar, three or four eggs, and a little salt. Mix all together, butter a dish, put it in, and bake it half-an-hour.

A Millet Pudding.

BOIL half-a-pint of millet, over night, in two quarts of milk: In the morning, add six ounces of sugar, six of melted butter, seven eggs, half a nutmeg, and a pint of cream. Add ten eggs with half the whites, and bake it.

A Marrow Pudding.

BOIL a quart of cream, take it off boiling, and slice into it a small loaf. Add eight ounces of blanched almonds beaten fine, two spoonsful of rose-water, the yolks of six eggs, a glass of Canary, a little salt, six ounces of candied lemon and citron sliced, a pound of beef-marrow shred fine, and half-a-pound of currants. Mix all together, and put it into a dish rubbed with butter. Half-an-hour will bake it; when enough dust over some sugar.

A Rice Pudding.

SET half-a-pound of ground rice, with three pints of milk upon the fire, boil it well, and when it grows near cold, put to it eight eggs beaten, half-a-pound of butter, half-a-pound of sugar, and a sufficient quantity of cinnamon, nutmeg, and mace. Half-an-hour will bake it.

You may add a few currants, candied lemon, citron-peel, or other sweetmeats; and lay a puff-paste first all over the sides and rim of the dish.

A poor Man's Pudding.

TAKESOME stale bread; pour over it some hot water till it is well soaked; press out the water, and wash the bread; add some powdered ginger, nutmeg grated, and a little salt; some rose-water, Lisbon sugar, and currants; mix them together, and lay it in a pan well buttered on the sides; when it is well flatted with a spoon, lay some pieces of butter on the top: bake

it in a gentle oven, and serve it hot. Turn it out of the pan when it is cold, and it will eat like a cheesecake.

An Orange Pudding.

TAKE the yolks of sixteen eggs, beat them well with half-a-pound of butter, grate in the rind of two Seville oranges, beat in half-a-pound of fine sugar, two spoonsful of orange-flower, two of rose-water, a gill of Canary, half-a-pint of cream, two Naples biscuits, and mix all well together. Lay a thin puff-paste over the dish, and round the rim; pour in the pudding and bake it. It will take about as long baking as a custard.

A Carrot Pudding.

TAKE half-a-pound of grated carrot, a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half-a-pint of cream; stir in the bread and carrot, half-a-pound of fresh butter melted, half-a-pint of mountain, three spoonsful of orange-flower water, and nutmeg grated. Sweeten to your palate. Mix all together; and if it is not thin enough, stir in a little new milk or cream. Lay a puff-paste all over the dish, and pour in the ingredients. Bake it, which will take an hour. It may also be boiled. Serve it up with melted butter, white wine, and sugar.

A Quince, Apricot, or White Pear-plumb Pudding.

SCALD quinces tender, pare them thin, serape off the pulp, and make it very sweet with sugar, put in a little ginger and cinnamon. To a pint of cream, put three or four yolks of eggs, and stir it into your quinces till they are of a good thickness. Apricots, or white pear-plumbs, may be done the same, but not pared. Butter your dish, pour it in, and bake it.

An Italian Pudding.

LAY puff-paste at the bottom and round the edge of the dish. Pour in a pint of cream, French rolls to thicken it, ten eggs beaten fine, a nutmeg grated, twelve pippins sliced, orange-peel and sugar, and half-a-pint of red wine. Half-an-hour will bake it.

A baked Apple Pudding.

SCALD three or four eodlings, and bruise them through a sieve. Add a quarter of a pound of biscuits, a little nutmeg, a pint of cream, and ten eggs, but only half the whites. Sweeten to your taste, and bake it.

A Norfolk Dumpling.

MAKE a batter with a pint of milk, two eggs, a little salt, and as much flour as is needful. Drop this batter in pieces, into a pan of boiling water. And if the water boils fast they will be done in three minutes. Throw them into a cullender to drain. Lay them in a dish. Stir a slice of fresh butter into each, and eat them hot.

A Hard Dumpling.

MIX flour and water, and a little salt, like paste. Roll it into balls as big as a turkey's egg. Have a pan of boiling water ready. Throw the balls of paste into the water, having first rolled them in flour. They eat best boiled in a beef pot. Eat them with butter.

Apple Dumplings.

PARE and core as many eodlings as you intend to make dumplings. Make a little cold butter' paste; roll it to the thickness of a finger, and wrap it round every apple singly; tie them singly in pieces of cloth. Put them into boiling water, and they will be done

in half-an-hour. Serve them up with melted butter and white wine, and garnish with grated sugar about the dish.

SYLLABUBS AND CREAMS.

A fine Syllabub from the Cow.

SWEETEN a quart of eyder with refined sugar, grate a nutmeg over it ; and milk the eow into your liquor. When you have added what milk is necessary, pour half-a-pint of the sweetest cream you can get over it.

A Whipt Syllabub.

TAKE two porringers of cream, and one of white-wine, grate in the peel of a lemon, take the whites of three eggs, sweeten to your taste, whip it with a whisk, take off the froth as it rises, pour it into your syllabub-glasses or pots, and they are fit for use.

A fine Cream.

TAKE a pint of cream, sweeten it to your palate, grate in a little nutmeg, add a spoonful of orange-flower water or rose-water, and two spoonsful of saek, beat up four eggs, and two whites, stir all together one way over the fire, till it is thick; have enps ready, and pour it in.

Lemon Cream.

TAKE the juice of five lemons, half-a-pint of water, a pound of refined sugar beaten fine, the whites of seven eggs, and the yolk of one beaten well ; mix all together, strain it, and set it on a gentle fire, stirring it all the while, skim it clean ; put into it the peel of one lemon when it is very hot, but not boiling, take out the lemon-peel, and put it into China dishes.

Raspberry Cream.

TAKE a quart of thick cream, let it boil up, put it off the fire, and strain the juice of raspberries into it, let it be almost cold when you mix it, and afterwards stir it one way for a quarter of an hour; sweeten it to your taste, and when cold send it up.

Rice Cream.

To one quart of cream and one of milk, add three ounces of well-washed rice, simmer it gradually over a middling fire, for two hours or more, with a blade or two of cinnamon and mace. When the rice is sufficiently boiled, add some grated nutmeg. This is highly nourishing, and forms a light and agreeable supper.

To make a Trifle.

COVER the bottom of a dish with Naples biscuits, in pieces, macaroons in halves, and ratisia cakes, wet them with white-wine; make a boiled custard, not too thick, and when cold pour it over, put a syllabub over that. Garnish with ratisia cakes, currant jelly, and flowers.

Macaroni.

BOIL it in milk. When tender, put the macaroni into a dish, omitting the milk; mix with it some pieces of butter and grated cheese; put it into a Dutch-oven, add butter, and grate more cheese on it. About ten or twelve minutes will be sufficient.

Flummery.

TAKE a large calf's foot, cut out the great bones, and boil them in two quarts of water; strain it off, and put to the clear jelly half-a-pint of thick cream, and two ounces of sweet almonds, well beaten together. Let it just boil, then strain it off, and when it is cold as milk from the cow, put it into cups or glasses.

JELLIES, JAMS, AND CUSTARDS.*Calf's Feet Jelly.*

CUT a calf's feet in pieces, put them into a saucepan with a gallon of water, cover them close, and boil them softly till almost half is consumed, run the liquor through a sieve, and let it stand till it is cold. Take off the fat at the top and bottom, melt the fine part of the jelly in a preserving pan, and put in a pint of Rhenish wine, the juice of four or five lemons, refined sugar to your taste, the whites of eight eggs beaten to a froth; stir and boil all these together near half-an-hour; then pass it through a sieve into a jelly-bag; put into your jelly-bag a very small sprig of rosemary and a piece of lemon-peel; pass it through the bag till it is as clear as water.

Hartshorn Jelly.

TAKE a gallipot with hartshorn, fill it with spring water, tie a double paper over it, and set it in an oven. In the morning take it out, run it through a jelly bag, season with juice of lemons, refined sugar, and the whites of eight eggs beaten. Boil it and run it through a jelly bag again into the jelly glasses. Put a bit of lemon-peel into the bag.

Currant Jelly.

STRIP the currants from the stalks, put them into a stone jar: stop it close; set it in a kettle of boiling water half-way up the jar: boil it half-an-hour; and strain the juice through a hair sieve. To a pint of juice put a pound of sugar; set it over a quick clear fire in a preserving pan. Keep stirring it till the sugar is melted, and skim the scum off as fast as it rises.

When the jelly is clear and fine, pour it into China

cups. When cold, cut pieces of white paper the bigness of the top of the pot, dip them in brandy, lay them on the jelly; cover the top close with a piece of white paper, and priek it full of holes. Set it in a dry place.

Raspberry Jam.

BRUISE a pint of currant jelly and a quart of raspberries well together, set them over a slow fire. Let it boil five or six minutes, and stir it all the time, pour it into the gallipots, and paper them. They will keep for two years.

A Custard.

SWEETEN a quart of new milk to your taste; grate in a little nutmeg, beat up eight eggs, (leaving out half the whites) stir them into the milk, and put them into a deep china dish. Have a kettle of water boiling, set the cups in, let the water come about half way up, but if it boils too fast, it will get into the cups. Add a little rose-water and French brandy.

Almond Custards.

TAKE a pint of cream, blanch and beat a quarter of a pound of almonds fine, with two spoonfuls of rose-water. Sweeten it to your palate. Beat up the yolks of six eggs, stir all together one way over the fire, till it is thick; then pour it out into your cups.

Rice Custards.

BOIL a quart of cream, a blade of mace, quartered nutmeg, and put in boiled rice well beat with the cream; mix them together, stirring them all the time they boil. When enough, sweeten it to your taste; put in a little orange-flower water or brandy, and pour it into cups.

PICKLING, POTTING, COLLARING, AND DRYING.

To pot Salmon.

CHOOSE a large piece, and after taking off the scales, salt it, and let it lay till the salt is melted and drained from it: season it with beaten mace, cloves, and whole pepper; put in a few bay leaves, put it close into a pan, cover it over with butter, and bake it. When well done, drain it from the gravy, and put it into your pots to keep. When cold, cover it with clarified butter.—Any firm fish may be done in the same way.

To pot Char, or Trout.

CLEAN the fish and bone them; wash them with vinegar, cut off the tails, fins, and heads, season them with pepper, salt, nutmeg, and cloves; put them down close in a pot, and, being well covered, bake them a couple of hours or more, with a little verjuice and butter; pour off the liquor, and cover them with clarified butter.

To pot Lobsters.

HALF boil them, pick out the meat, cut it into small pieces, season with mace, white pepper, nutmeg, and salt; press them close into a pot, and cover with butter; bake half-an-hour; and put the spawn in. When cold, take out the lobster, and put it into your pots, with a little of the butter. Beat the remainder of the butter in a mortar, with some of the spawn, then mix the coloured butter with as much as will be sufficient to cover the pots, and strain it.

To pot Lampreys, or Eels.

SKIN, gut, and wash the lampreys or eels, slit them down the back; take out the bones, and cut them

in pieces to fit your pot; season them with pepper, salt, and nutmeg, and put to them half-a-pint of vinegar. They must be close covered, and baked half-an-hour; when done, pour off the liquor, and cover them with clarified butter.

To pot Moor Game.

PICK, draw, wipe, and season them with pepper, salt, and mace. Put one leg through the other, and roast them till of a good brown. When cold, put them into your pots, and pour over them clarified butter.

To pot Rabbits.

CUT off the leg bones at the thigh, put them into a pan, as close as possible, first seasoning them well with pepper, mace, salt, &c. Leave out the heads and bodies, but take off the firm meat. Put in plenty of butter, and bake it. When quite cold, put it into the pots, and cover with clarified butter.

To pot Cheese.

POUND a quarter of a pound of Cheshire cheese, an ounce-and-a-half of butter, a tea-spoonful of powdered loaf sugar, a bit of mace, and a glass of white wine. Press it down in a deep pot.

To collar Eels.

SCOUR eels with salt, slit them down the back, and take out the bones; wash and dry them, season them with savoury spice, mineed parsley, thyme, sage, and onion; roll each in collars, in a cloth, and tie them close. Boil them in water and salt, with the heads and bones, half-a-pint of vinegar, a bunch of herbs, some ginger, and a little isinglass; when tender, take them up, tie them close again, strain the pickle, and keep the eels in it.

To collar Salmon.

SPLIT such a fish as may be sufficient to make handsome roll, wash and wipe it, and having mixed salt, white pepper, beaten mace, and Jamaica pepper, season it very high, and rub it well inside and out. Roll it tight and bandage it, put as much water, with one third of vinegar, as will cover it, with bay leaves, salt, and both sorts of pepper. Cover it close, and simmer it till done enough. Drain, and boil the liquor quick, and cover it when cold. Serve it up with fennel.

To collar Calf's Head.

SCALD the skin off a fine head, clean it, and take out the brains. Boil it sufficiently tender to take out the bone. Have ready a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, mixed well; season it high; lay the parsley in a thick layer then some thick slices of ham or tongue, skinned, and the yolks of six or eight eggs. Roll the head in a cloth quite close, and tie it up quite tight. Boil it, and lay it under a weight.

To collar a Breast of Veal.

BONE the veal, season it all over the inside with cloves, mace, and salt beat fine, a little sage, pennyroyal, and parsley shred very fine, roll it up like brawn, bind it with tape very close, tie a cloth round it, and boil it very tender in vinegar and water, a small quantity with a little mace, cloves, pepper, and salt, all whole. Make it boil, and put in the collar; when boiled tender, and both are cold, take off the cloth, lay the collar in a pan, and pour the liquor over; cover it close, and keep it for use.

To collar a Breast of Mutton.

CUT off the red skin, and take out the bones and gristles. Take grated bread, cloves, mace, salt and

pepper, the yolks of three hard eggs bruised small, and a little lemon-peel shred fine; season it all over, add three anchovies, washed and boned; roll the meat like a collar, bind it with tape, and bake, boil, or roast it.

To collar Beef.

LAY a flank of beef in ham brine a fortnight, dry it in a cloth; take out the leather and skin, cut it across and across; season it with spice, two anchovies, a handful of thyme, parsley, sweet marjoram, winter savoury, onions, and fennel; strew it on the meat, roll it in a hard collar in a cloth, sew it, tie it at both ends, and put it in a collar pot, with a pint of red wine, cochineal, and two quarts of pump water. When cold, take it out of the cloth.

To collar Pork.

BONE a breast of pork, season it with savoury seasoning, a good quantity of thyme, parsley, and sage; roll it in a cloth, tie it at both ends, and boil it; when it is cold steep it in the savoury liquor in which it was boiled.

To pickle Salmon.

AFTER sealing and cleaning it, split the salmon, and divide it into pieces, lay them on the bottom of the kettle, and put in as much water as will cover them; to three quarts of water put a pint of vinegar, a handful of salt, twelve bay leaves, six blades of mace, and a quarter of an ounce of black pepper. When the salmon is boiled enough, drain it and lay it on a cloth, put more salmon into the kettle, and pour the liquor upon it, and continue it till all is done. If the liquor is not sufficiently flavoured with the vinegar and salt, add more, and boil it three-quarters of an hour. When all is cold, pack the fish in something deep, and let there be enough of pickle to plen-

fully cover it. Preserve it from the air. The liquor must be drained from the fish, and occasionally boiled and skimmed.

An excellent Imitation of pickled Sturgeon.

TAKE a young turkey, pick it well, and make it extremely clean, take out the bones, wash it, and tie it across with mat string. Put a quart of water into a tin saucepan, with a quart of vinegar, a quart of sherry, and a very large handful of salt, boil and skim it clean, then put in the turkey and boil it. When done, tighten the strings, and lay it in a dish, with a weight upon it.

Boil the liquor half-an-hour, and when both are cold, put the turkey into it. It will keep some months. Vinegar, oil, and sugar are usually eaten with it. Send fennel over it to table.

To pickle Tongues.

CUT off the root. Sprinkle some salt, and let it drain from the slime till the next day. For each tongue mix a large spoonful of common salt, the same of common sugar, and about half as much of salt-pepper; rub it well in, and do so every day. In a week add another heaped spoonful of salt. A tongue may thus be got ready in a fortnight; but if only turned in the pickle daily, it will keep a month without being too salt. Smoke them, or dry them plain, according to you wish.

When it is to be dressed, boil it very tender; it will take five hours for boiling.

To pickle Oysters.

WASH four dozen of large oysters in their own liquor, wipe them dry; strain the liquor off, add to it a dessert-spoonful of pepper, the same of salt, two blades of mace, three table-spoonful of white wine,

and four of vinegar. Simmer the oysters a few minutes in the liquor, and put them into small jars. Then boil the pickle up, skin it, and when cold pour over the oysters.

To dry Salmon.

CUT the fish open, and take out the inside and roe. Rub the whole with common salt, after sealing it: let it hang twenty-four hours to drain. Put three or four ounces of salt-petre, according to the size of the fish, two ounces of bay-salt, and two ounces of coarse sugar; mix them well, and rub them into the salmon; lay it on a dish two days, and rub it well with common salt. In twenty-four hours it will be fit to dry; wipe it well after draining. Hang it in a wood chimney, and keep it spread with two sticks.

To dry Haddock and Whitings.

TAKE haddock of two or three pounds weight; take out the gills, eyes, and entrails, and remove the blood from the back-bone. Wipe them dry, and rub some salt into their bodies, and put some into the eyes. Lay them on a board for a night, hang them up in dry place, and after three or four days, they will be fit to eat; skin and rub them with egg, and strew crumbs over them. Lay them before the fire, and baste with butter until brown enough. Serve with egg sauce.

Whitings, if large, may be done the same way.

Clarified Butter.

PUT some fresh butter into a stewpan, with a spoonful of cold water; set it over a gentle fire to oil; skim, and let it stand till it is settled; pour off the oil, and when it begins to congeal, put it over the respective articles.

PRESERVING, AND CANDYING.

To keep Green Peas till Christmas.

TAKE young peas, shell them, throw them into a cullender to drain, lay a cloth four or five times double, spread them thereon; dry them well, fill your bottles, and cover them with mutton snet fat; when a little cool, fill the necks almost to the top, cork them, tie a bladder and a leather over them, and set them in a dry place.

To keep French Beans all the Year.

GATHER young beans on a dry day, lay a layer of salt at the bottom of a stone jar, then a layer of beans, and so on alternately till the jar is full, cover them with salt, tie a coarse cloth over them, a board on that, to keep it close from the air, set them in a dry cellar, and when you use them, cover them close again; let those you take out lie in soft water twenty-four hours, shifting the water often. Put no salt in the water when boiling.

To keep White Bullace, Pears, Plumbs, or Damsons, &c. for Tarts or Pies.

GATHER them when full grown, and just as they begin to turn. Save two-thirds of the fruit; to the other third put as much water as will cover it; when the fruit is boiled soft, strain it through a hair sieve, and to every quart of liquor put a pound and a half of sugar, boil, and skim it well; put in your fruit, give it a scald, take it off the fire, and, when cold, put it into wide-mouthed bottles, pour your syrup over, lay on pieces of white paper, and cover the bottles with oil.

Marmalade.

To two pounds of quinces, add three-quarters of a pound of sugar, and a pint of spring water; put them over the fire, boil them till tender; drain off the liquor, and brinise them; put them into it again, let it boil three-quarters of an hour, and put it into your pots.

To preserve Mulberries whole.

SET some mulberries over the fire in a preserving pan; draw from them a pint of juice; when it is strained take three pounds of sugar beaten fine, wet the sugar with the pint of juice, boil and skim it, put in two pounds of ripe mulberries, and let them stand in the syrup till they are thoroughly warm; set them on the fire, and boil them gently; do them half enough and put them by in the syrup till next day; boil them gently again, till the syrup is pretty thick, and will stand in round drops; when cold, put them into pots for use.

To preserve Gooseberries, Damsons, or Plumbs

GATHER them when dry, full grown, but not ripe, pick them, put them into dry glass-bottles, and cork them close; put a kettle of water on the fire, and put in the bottles; let the water come up to the necks, but do not wet the corks; make a gentle fire till they are a little coddled, and turned white; take them out when cold, and pitch the corks all over, and set them in a dry cool cellar.

To preserve Peaches.

PUT them in boiling water, and give them a scald, immerse them in cold water, dry them in a sieve and put them into bottles: to half-a-dozen of peaches, use quarter of a pound of sugar, pour it over the peaches.

and fill the bottles with brandy. Stop them close, and keep them in a dry place.

To preserve Apricots.

PARE the apricots, divide them in halves, take out the stones, and give them a light boiling in water add to the water, after taking out the fruit, the weight of the apricots in sugar, and boil it till it comes to a syrup; put in the apricots, give them a light boiling, and take off the scum as it rises. When the syrup jellies, it is enough; take up the apricots, and cover them with jelly; put paper over them, and lay them down when cold.

To preserve Morellas.

TAKE two pounds of morellas, one pound and a half of sugar, half-a-pint of fair water, and melt sugar in it; when it is melted put in your cherries; boil them softly at first, then faster, and skim them; take them off two or three times, and shake them; put them on again, and let them boil fast. When they are of a good colour, and the syrup will stand, they are enough.

To preserve Raspberries.

CHUSE raspberries that are not too ripe, and take the weight of them in sugar; wet your sugar with a little water, put in your raspberries, and boil them softly: take heed of breaking them. When they are clear, take them out. Boil the syrup till it is thick put them in again, and when they boil, put them into glasses.

To preserve Currants.

TAKE the weight of the currants in sugar, to each pound of sugar add half-a-pint of water, put in your currants, and let them do leisurely; skim them, and

take them up ; let the syrup boil, put them on again and when they are clear, and the syrup thick, take them off. When cold, put them into glasses.

To dry Peaches.

TAKE the ripest peaches, pare them into water take their weight in refined sugar ; of one half make a very thin syrup ; put in your peaches, boiling them till they look clear, and split and stone them. Boil them till they are tender, and drain them. Take the other half of the sugar and boil it almost to a candy, put in your peaches, and let them lie all night, lay them on a glass, and set them in a stove till they are dry.

To dry Cherries.

To four pounds of cherries, put one pound of sugar, and as much water to the sugar as will rack it; when melted, make it boil, stone your cherries, put them in, and give them a boil ; skim them two or three times, take them off, and let them stand in the syrup two or three days ; boil your syrup again, and put it to them, but do not boil your cherries any more. Let them stand three or four days longer, take them out, and lay them in a sieve to dry ; when dry, lay them in rows on paper.

Clarified Sugar.

PUT four pounds of loaf sugar to two quarts of water over the fire ; when warm, add the whites of three eggs beaten up with half-a-pint of water. Boil, skim, simmer it and pass it through a fine straining bag.

Grapes.

TAKE them in close bunches, not too ripe, and lay them in a jar. Put to them a quarter of a pound of

sugar-candy, and fill the jar with brandy. Tie them close with a bladder, and set them in a dry place.

Green Codlings.

GATHER your fruit when of the size of a walnut, with the stalks and a leaf or two on them. Put them with vine-leaves into cold spring water, and proceed as for apricots.

Golden Pippins.

BOIL the rind of an orange tender, and lay it in water three days. Pare, core, and quarter a quart of pippins, boil them to a strong jelly, and run it through a jelly bag. Take twelve of the largest pippins, pare, and core them. Put a pint of water into a stewpan, with two pounds of loaf sugar. Boil, skim, and put in your pippins, with the orange-rind in thin slices. Boil them fast till the sugar is thick, and will almost candy. Put a pint of the pippin-jelly, and boil them till the jelly is clear. Squeeze in the juice of a lemon, give it a boil, and with the orange-peel, put them into glasses.

Gooseberries in imitation of Hops.

TAKE large green gooseberries, cut them in quarters, and take out the seeds, leaving them whole at the stalk ends. Run a needleful of strong thread, with a knot at the end, through the bunch, tie a knot to fasten them together, and they will resemble hops. Put cold water into your pan, with vine-leaves at the bottom; then layers of gooseberries, vine-leaves between every layer, and on the top. Cover close, and set them on a slow fire. Seal'd, and let them stand till cold. Set them on again till of a good green, take them off, and again let them stand till cold. Drain, and make a thin syrup thus: To every pint of water put a pound of fine sugar, a slice of ginger, and a lemon-peel in pieces, very fine. Boil, skim, give you

gooseberries a boil in it, and when cold, put them into glasses or pots, lay brandy paper over, and tie them close.

All preserves should stand two or three days before put away.

CONSERVES AND SYRUPS.

Compote of Apricots.

SPLIT and stone your apricots; boil them gently ~~lest~~ fear they should mash; when soft, take them off, and put them into cold water; take clarified sugar, put the apricots in, give them a little boiling water, then take them off, and set them in dishes.

Compote of Apples.

CUT any kind of apples in halves; pare, core, and put them into cold water as you do them; have a pan on the fire with clarified sugar, half sugar and half water: boil, skim, and put the apples in; do them very gently: when done, take them off, and let them cool in the sugar, then set them in the ashes; and if the syrup is too thin, set it again over the fire, and give it the height required.

Conserve of Quinces.

PARE them, take out the core and seeds, cut them into small pieces and boil them till soft; to eight pounds of quinces put in six pounds of sugar, and boil them to a consistence.

Conserve of Lemons or Oranges.

GRATE the rind into a saucer, squeeze the juice of the fruit over, and mix it well together with a spoon: boil some sugar very high, mix it in, and when of a due consistency, pour it into the moulds.

Orgeat Syrup.

POUND half-a-pound of sweet, and one ounce of bitter almonds, mix them with a quart of water, strain them, and add a gill of rose-water. Boil two quarts of syrup till very thick, mix what drains from the almonds with the syrup, and let it boil till thick. While warm put it into bottles, and the next day cork and tie bladders over.

Syrup of Mulberries.

BOIL them for a moment, with very little water, strain them, and for every quart of juicee put one pound of loaf sugar; make it into a syrup over a slow fire.

To preserve all kind of Fruits for a year.

MIX equal quantities of honey and water, and immerse your fruit in it, keeping it close covered. Wash the fruits before served for a desert.

Syrup of Cherries.

STONE, and strip off the stalks of very ripe cherries, and proceed as for mulberries.

All fruits may be done in the same way, adding sugar, more or less, according to the sweetness or acidity of the fruit used.

Damsons.

TAKE preserved damsons, cover the bottoms of the sieves to drain, and put them in your stoves; change the sieves every day till they are dry, and when you change your sieves turn the damsons; when they are not sticky, nor likely to give, take them out; paper a box, and put them in, and lay a paper between every layer of damsons.

Green Gages.

DRAIN the syrup from preserved green gages, wash

them in a basin of water, lay them in a sieve, and proceed as for damsons.

Candied Cassia.

POWDER brown cassia, about as much as will lie upon half-a-crown, with a little musk and ambergris. Boil a quarter of a pound of sugar to candy height mix in the powder, and pour it into saucers; they must be buttered thin, and when cold the whole will slip out easily.

Angelica.

CUT angelica when young, and boil it till tender. Peel, put it in again, and let it simmer, and boil till green. Dry it with a cloth, and to every pound of stalks put a pound of sugar. Put the stalks into a pan, beat the sugar, strew it over, and let it stand two days. Boil it till clear and green, and drain it. Beat another pound of sugar to powder, and strew it over, lay it in plates, and let it stand in a slack oven till thoroughly dry.

Orange or Lemon-peel, either whole or in chips.

WASH the syrup from your fruit with warm water, boil it till bubbles rise; put in your peel, rub the sugar at the sides with a spoon till it candies; take the chips out with two forks, and put them on a wire to drain, let them stand till cold, and put them in your boxes.

Barberries dried in Bunches.

WARM and drain preserved barberries, put them on sieves, dust sugar over, and let them remain till dry.

Currants may be done the same way.

Dried Grapes in Bunches.

WASH preserved grapes, put them on sieves in a stove, turn them every day, changing the sieves; when dry put them in boxes for use.

Candied Ginger.

GRATE an ounce of ginger, and put a pound of loaf sugar beat fine, into a tossing pan with water to dissolve it. Stir it well together over a slow fire till it begins to boil, stir in another pound of sugar beaten fine, and continue stirring it till it is thick. Take it off the fire, drop it into cakes upon earthen dishes and set them in a warm place to dry; they will be hard and brittle, and look white.

Currant Paste.

PICK your currants, and put a little juice to them, boil it a quarter of an hour, rub them through a hair sieve, and to a pint of juice put a pound and a half of double refined sugar pounded and sifted. Shake in your sugar, and when melted pour it on plates. Dry it in a stove, and turn it in forms.

Raspberry Paste.

MASH a quart of raspberries, strain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and boil all together. Put a pound and a half of refined sugar into a pan, with water to dissolve it, and boil it to a sugar again. Put in your raspberries and juice, give them a seal'd, and pour it into glasses or plates. Put them in a stove, and turn them often till dry.

Almond Paste.

POUND two pounds of sweet, and one of bitter almonds, with a little water, and boil two quarts of syrup till bubbles rise. Mix the almonds with it, and stir it over the fire till very stiff; stir it all the time, or it will burn; when cold put it in pots, and tie a bladder over.

RECIPES FOR THE SICK.
—*A clear Broth to keep.*

PUT the mouse buttoek of beef, a knuekle of veal, and some mutton shanks, into a pan, just cover with water; put a paste over it; when the beef is tender, it is done. Cover it up close, and keep it in a cool placee.

Mutton Broth.

TAKEn a loin of mutton, ent off the fat, pot to it one quart of water, boil and skim it well; put in a piece of upper-erust of bread, a blade of mace; and boil it slowly an hour; pour the broth elean off; season with salt, and the mutton will be fit to eat. Turnips must be boiled by themselves in another saueepan.

Beef Tea.

CUT a pound of lean beef fine. Pour a pint o' boiling water over to raise the seum, skin, strain, and let it settle; pour it clear off, and it will be fit for use.

Calf's Feet Broth.

BOIL two calf's feet with two ounees of veal, two of beef, a piece of crust, two or three blades of mace, half-a-nutmeg sliced, and salt, in three quarts of water, till reduced to half; strain, and take off the fat.

Eel Broth.

CLEAN half-a-pound of eels, set them on the fire with a quart of water, an onion, and a few pepper-corns; simmer till the eels are broken, and the broth good.

Tapioca Jelly.

WASH tapioca in several waters. Soak it in fresh water five hours, and simmer in the same till quite clear. Add lemon-jniece, wine, and sugar.

Chicken Panada.

BOIL a chicken till three parts done, in a quart of water, take off the skim, cut the white meat off, and pound it in a mortar to a paste, with a little of the water it was boiled in; season with salt, nutmeg, and little lemon-peel. Boil it gently for a few minutes. It should be tolerably thick.

Panada.

PUT a little water in a saucepan with a glass of wine, sugar, nutmeg, and lemon-peel. When it boils, put some grated bread in, and boil it fast. When of a proper thickness to drink, take it off. It is very good with a little rum, and butter instead of the wine.

Eggs.

AN egg broken into a cup of tea, or beaten up and mixed with a basin of milk, makes a very nutritious breakfast.

An egg divided, and the yolk and the white beaten separately, then mixed with a glass of wine, will afford two very wholesome draughts, and be much better than when taken together.

Beat up a new laid egg, and mix it with a quarter of a pint of new milk warmed, a spoonful of capillaire, one of rose-water, and a little nutmeg. It should not be warmed after the egg is put in. Take it the first and last thing.

Arrow Root,

MIXED with milk, and sweetened, is very nutritious.

Isinglass.

BOIL an ounce of isinglass shavings with forty pepercorns, and a crust of bread in a quart of water; simmer to a pint, and strain it off.

This will keep well, and may be taken in wine and water, milk, tea, soup, or whatever may be preferred.

White Pot.

BEAT up eight eggs, (leave out half the whites) with a pint of milk, a little rose-water, nutmeg, and a quarter of a pound of sugar. Cut a roll into thin slices and pour the milk and eggs over them. Put a piece of butter on the top, and bake it for half-an-hour.

Water Gruel.

PUT a pint of water on the fire. Mix in a basin a large spoonful of oatmeal with a little water; when the water boils, stir in the oatmeal, and let it boil up three or four times. Strain it through a sieve, put in salt, and a piece of butter. Stir it till the butter is melted, and it will be fine and smooth. Sugar, or a spoonful of wine, may be added.

Barley Water.

PUT a quarter of a pound of pearl-barley to two quarts of water. Boil it half away, and strain it off. Add two spoonfuls of white wine, and sweeten to taste.

Caudle.

MAKE gruel of groats; when well boiled, stir it till cold. Add sugar, wine, brandy, and nutmeg.

Rich Caudle.

POUR into boiling water, grated rice, mixed with a little cold water; when of a proper consistence, add sugar, cinnamon, and a glass of brandy. Boil all together.

RECIPES FOR THE SICK

Brown Caudle.

MAKE a gruel with six spoonfuls of oatmeal. Add a quart of malt liquor, not bitter; boil, sweeten and add half-a-pint of white wine with spices or not

Sago.

SOAK it in cold water one hour, pour it off, wash it; add water, and simmer till the sago is clear, with spice, if approved. Add wine and sugar, and boil all up together.

Ground Rice Milk.

PUT a spoonful of ground rice to three pints of milk, add cinnamon and nutmeg. Sweeten to your taste.

Mustard Whey.

TURN half-a-pint of boiling milk with a table-spoonful of made mustard. Strain the whey from the curd, and drink it in bed. This will give a glowing warmth.

This has been known to be very efficacious in nervous affections, as well as the palsy.

A very refreshing Drink.

POUR a table-spoonful of capillaire, and one of vinegar into a tumbler of cold spring water.

Butter Milk.

MILK a cow into a small churn; when it has stood about ten minutes begin churning, and continue till the flakes of butter swim about thick, and the milk appears thin and blue. Drink of it very frequently.

The food should be biscuits and rusks; ripe and dried fruits of various kinds, where a decline is apprehended.

Ale Posset.

PUT a small piece of bread into a pint of milk, and set it over the fire. Put nutmeg and sugar into a

pint of ale, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear and it will be fit for use.

White Wine Whey.

Boil half-a-pint of new milk; as soon as it boils up pour in a glass of white wine; boil it up and set the saucepan aside till the curd subsides. Pour the whey off, and add to it half-a-pint of boiling water, and a bit of white sugar.

Whey may be made of vinegar, and diluted with boiling water and sugar. It is less heating than wine, and if to excite perspiration, answers as well.

Artificial Asses Milk.

Boil a quart of new milk, with a quart of water, an ounce of white sugar-candy, half-an-ounce of eringo roots, and half-an-ounce of conserve of roses, till reduced to half. The doses must be regulated by the effect.

Balm Tea.

Take a quantity of fresh gathered balm-leaves, put them into a stone jar, and pour boiling water over them: cover the jar with a linen cloth three or four times doubled, to keep in the steam, and let it stand till cold. This is a very refreshing drink in fevers, &c.

DIRECTIONS FOR CARVING.

GENERAL OBSERVATIONS.

ON the art of carving it would be difficult, perhaps, to advance any thing new; but in our plates, and their illustrations, we have adopted some improvements, which will tend to simplify the practice to the inexperienced carver.

Carving has, of late, devolved chiefly upon gentlemen; but whether the task of helping the company rest with the master or the mistress, care should be taken that the seat of the carver be sufficiently high to command the table, so as to render rising unnecessary.

As a sharp knife is indispensable, it will always be adviseable to have a good steel placed upon the table by the side of the carver, unless where there are servants constantly in attendance; in that case, it will be proper to have it on the side-table.

As fish is always served before meat, and meat before poultry, we shall treat of the respective articles in that order.

In helping fish, be careful not to break the flakes, which contribute much to the beauty of its appearance. A fish slice, not being sharp, divides it best. Help a part of the roe, milt, or liver, to each person. The heads of earp, eod, and salmon, cod-sounds, and fins of turbot, are esteemed niceties, and are to be attended to accordingly.

Cod's Head.

THE dish now under consideration, in its proper season, is esteemed a delicacy; it should be cut with a fish-shee, and the parts about the back-bone and the shoulders are generally accounted the best. Cut

a piece quite off down to the bone, in the direction of 1, 2, 2, 4, putting in the slice at 1, 3, observing with each piece to help a part of the sound. There are several delicate parts about the head; the jelly part lies about the jaw-bone, and is esteemed very fine, and the firm parts will be found within the head.—(See *plate 3.*)

Salmon.

OF boiled salmon, there is one part more fat and rich than the other. The belly part is the fatter of the two, and it is customary to give a thin slice of each; for the one, cut it out of the belly part in the direction 3, 4, the other out of the back, in the line 1, 2.—(See *plate 3.*)

M E A T.

Edge-Bone of Beef.

TAKE off a slice three-quarters of an inch thick, all the length from 1 to 2, and then help your guests; the soft marrow-like fat is situated at the back of the bone below 3, the solid fat will be duly portioned, from its situation with each slice cut. The skewer with which the meat is held together while boiling, should be removed before the meat is brought to table, but as some articles require one to be left in, a silver skewer should be invariably employed for that purpose.—(See *plate 4.*)

Shoulder of Mutton.

CUT into the bone in the direction of 1, 2. The prime part of the fat lies in the outer edge, and must be thinly sliced in the direction of 5. When the company is large, and it becomes necessary to have

more meat than can be cut as above directed, some fine slices may be cut out on each side of the blade-bone in the direction 3, 4.—(See *plate 5.*)

Leg of Mutton.

WETHER mutton is esteemed the best, and may be known by a lump of fat at the edge of the broadest part, as at 1; the finest slices are situated in the centre at 2. At fig. 2, put your knife in, and cut thin slices, in the direction of 3. As the outside is rarely fat enough, cut some from the side of the broad end, in neat slices, from 5 to 6. Some persons prefer the knuckle, the question should, therefore, be always asked. On the back of the leg there are several fine slices, for which purpose turn it up, and cut the meat out lengthways. The cramp bone is generally esteemed a delicacy; to cut it out, take hold of the shank with your left-hand, cut down to the thigh-bone at 4, and pass the knife under the bone, in the direction of 4, 7.—(See *plate 5.*)

Saddle of Mutton.

IN carving this joint, which consists of the two loins together, cut a long slice in either of the fleshy parts, on the side of the back-bone, in the direction 1, 2. There is seldom any great length of tail left on, but if it be sent up with the tail, many will be fond of it, and it may easily be divided into several pieces, by cutting between the joints of the tail, which are about an inch apart.—(See *plate 5.*)

Roasted Pig.

A ROASTED pig is seldom sent to table whole, the head is cut off by the cook, and the body split down the back, and served up with the jaws and ears.

Separate a shoulder from the carcase on one side, by passing the knife under it, in a circular direction; separate the leg in the same manner, as at 4. The

purest part in the pig is the triangular piece of the neck, which may be cut off in the direction of 3. The next best part are the ribs, which may be divided in the lines 1, 2, &c.—(See plate 4.)

Fore-quarter of Lamb

A FORE-QUARTER of lamb is always roasted, and when it comes to table, separate the shoulder from the breast and ribs, by passing the knife under, in the direction *g, d.* The shoulder being taken off, the juice of a lemon should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The grisly part must be separated from the ribs in the line *f, g,* and the preparatory business to serving will be done. The ribs are most esteemed, and one, two, or more, may be separated from the rest, in the line *a, b;* but to those who prefer the grisly part, a piece or two may be cut off in the line *h, i,* &c. If your quarter is grass-lamb, put the shoulder into another dish, and carve it in the same manner as a shoulder of mutton usually is.—(See plate 4.)

Ham.

THE best method of helping ham is to begin in the middle, by cutting long slices from 1 to 2, through the thick fat. When made use of for pies, the meat should be cut from the under side, after taking off a thick slice.—(See plate 5.)

Calf's Head.

CUT out slices from 1 to 2, observing to pass your knife close to the bone; at the thick part of the neck end 3, is situated the throat sweetbread, which you should carve a slice off, from 3 to 4, with the other part. If the eye is preferred, take it out, and cut it in two; on removing the jaw-bone, some lean will be found, if required. The palate, generally esteemed a peculiar delicacy, is situated under the head, and should be divided into small portions.—(See plate 5.)

POULTRY AND GAME.

Haunch of Venison.

CUT down to the bone, in the line *b, c, a*. Turn the dish, with the end *d* towards you, put in the point of the knife at *a*, and cut it down deep, in the direction *c, d*, so that the two strokes will then form the resemblance of the letter T. Cut as many slices as are necessary, cutting them either on the right or left. As the fat lies deeper on the left, between *d* and *a*, to those who are fond of fat, the best flavoured and fattest slices will be found on the right of the line *e, d*, supposing the end *d* turned towards you. In cutting the slices, remember that they must not be either too thick or too thin. With each slice of lean, add a proportion of fat, and put a sufficient quantity of gravy into each plate.—(See plate 5.)

A Hare.

PUT the point of the knife under the shoulder at *d*, and cut through all the way down to the rump, on one side of the back-bone, in the line *h*. Cut it in the same manner on the other side, at an equal distance from the back-bone, by which means the body will be nearly divided into three. Cut the back through the spine or back-bone, into several small pieces, more or less, in the lines *i, k*. The back is by far the tenderest part, fittest of gravy, and considered as the most delicate. The flesh of the leg is next in estimation to the back, though the meat is firmer, closer, and less juicy. The shoulder must be cut off in the circular dotted line *d*. Put the head on a pewter plate, so as to have it under your hand, and turning the nose to you, hold it steady with your fork. Put the point of the knife into the scull, and the head

may be easily divided. When you help a person to any part of a hare, give with it a spoonful of pudding. The method of cutting up a hare as above directed, can only be done when the hare is young. If it be old, the best method is to put your knife pretty close to the back-bone, and cut off the leg; but as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have separated one, cut off the other, and then cut a long narrow slice or two on each side of the back-bone, in the direction *g, h.* Divide the back-bone into as many parts as necessary.—(See plate 2.)

Goose.

PUT the neck end of the goose before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a, b*, quite to the bone. Take off the leg, by turning the goose upon one side, putting the fork through the small end of the leg-bone, pressing it close to the body, which, when the knife has entered at *d*, will easily raise the joint. Pass the knife under the leg, in the direction *d, e.* If the leg hangs to the carcase at the joint *c*, turn it back with the fork, and if the goose be young, it will easily separate. Proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, entering the knife at *c*, and passing it under the wing in the direction *c, d.* This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one side, do the same on the other. Cut off the apron in the line *b, b*; the merry-thought in the line *a, e.* All the other parts are to be taken off in the same manner as directed for a fowl in the following article. A goose is seldom quite dissected like a fowl, unless the company is large. The parts of a goose most esteemed, are slices from the breast, the fleshy part of the

wing, which may be divided from the pinion ; the thigh-bone, or drumstick, as it is called, the pinions, and the side-bones. If sage and onion be put into the body of the goose, which is not now so much in fashion as formerly, when you have cut off the limbs, draw the stuffing out with a spoon from whence the apron is taken, and mix it with the gravy, which should first be poured hot into the body of the goose.—(See plate 2.)

Roast Fowl, or Turkey.

THE fowl is here represented as lying on its side, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the same manner as one roasted. In a boiled fowl, the legs are bent inwards, and tucked into the belly ; but previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl, is to lay it on your plate, and, as you separate the joints in the lines *d*, *b*, *d*, put them into the dish. The legs, wings, and merry-thought being removed in the same manner as directed for cutting up a goose; next cut off the neck bones, by putting in the knife at *g*, and passing it under the long broad part of the bone in the line *g*, *b*, then lifting it up, and breaking it off at the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcase, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the tail. Lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b*, *e*, *c*, and pressing it down, lift up the tail, or lower part of the back, and it will readily divide with the help of your knife, in the line *b*, *e*, *c*. Then lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side bones, or sides-men, as they are generally called, by foreing the

knife through the bone in the line *b, g*, when your fowl will be completely cut up.—(See plate 3.)

Pheasant.

THE bird appears in the representation, in a proper state for the spit, with the head tucked under one of the wings. When laid in the dish, and the skewer drawn, fix your fork in that part of the breast where the two lines are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breast in the lines *a, b*, and then proceed to take off the leg on one side, in the direction *d, e*, or in the circular line *b, d*. Cut off the wing on the same side, in the line *e, d*. When you have separated the leg and wing on one side, do the same on the other, and then cut off, or separate from the breast-bone, on each side of the breast, the parts you before sliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*; but if you cut too near the neck, as at *g*, you will find yourself interrupted by the neck-bone, from whence the wing must be separated. Take off the merry-thought in the line *f, g*, by passing the knife under it towards the neck. The remaining parts are to be cut in the same manner as directed for a roast-fowl. The breasts, wings, and merry-thought are the parts most admired in a pheasant.—(See plate 3.)

Partridge.

THIS is a representation of a partridge as just taken from the spit; but, before it is served up, the skewers must be drawn out of it. It is cut up in the same manner as a fowl. The wings must be taken off in the lines *a, b*, and the merry-thought in the line *c, d*. The prime parts of a partridge are the wings, breast; and merry-thought. The wing is considered the best, and the tip of it is considered the most delicate morsel of the whole.—(See plate 3.)

Pigeons.

THESE are the representation of two pigeons, the one with the back, the other with the breast uppermost. Pigeons are sometimes cut up in the same manner as chickens; but as the lowest part, with the thigh, is, in general, most preferred, and as, from its small size, half a one is not too much for most appetites, they are seldom carved now, otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeons into two, cutting away in the lines *a, b*, and *a, c*; at the same time bringing the knife out at the back, in the direction *a, b*, and *a, c*.—(See plate 2.)

PICKLING.

Asparagus.

LAY your asparagins in an earthen pot; make a brine of water and salt strong enough to bear an egg, pour it on hot, and keep it close covered. When you use them, lay them in cold water two hours. Boil and butter them for table. If you use them as a pickle, boil them as they come out of the brine, and lay them in vinegar.

Nasturtium Seeds.

TAKE the seeds fresh of the plant when they are large, but before they grow hard, and throw them into the best white wine vinegar that has been bottled up with what spices are most agreeable. Keep them close stopped in a bottle. They are fit for use in eight days.

To pickle or make Mangoes of Melons.

TAKE green melons, and make a brine strong enough to bear an egg; pour it boiling hot on the

melons, keeping them down quite under the brine, let them stand five or six days; then slit them down on one side, take out the seeds, scrape them a little in the inside, and wash them clean with cold water. Take a clove of garlic, a little ginger and nutmeg sliced, and whole pepper; put these proportionally into the melons, filling them up with mustard-seed lay them in an earthen pot with the slit upwards, and take one part of mustard, and two parts of vinegar enough to cover them, pouring it upon them sealding hot, and keep them close stopped.

Mushrooms.

CUT the stems of small buttons at the bottom, wash them in two or three waters with a piece of flannel. Have a stewpan on the fire, with some spring water that has had a handfull of common salt thrown into it; and as soon as it boils, put in your buttons When they have boiled about three or four minutes throw them into a cullender, and spread them quick upon a linen cloth, and cover them with another Have ready several wide-mouthed bottles, and as you put in the mushrooms, mix a blade of mace and some nutmeg sliced amongst them; fill your bottles with distilled vinegar. Pour over them some melted mutton fat that has been well strained.

Barberries.

TAKE white-wine-vinegar, and water, of each an equal quantity; to every quart, put in half-a-pound of moist sugar, pick the worst of your barberries, and boil them in this liquor, and put the best into glasses. Boil it till it looks of a fine colour, let it stand till cold strain it through a cloth, wringing it to get all the colour from the barberries. Let it settle, and pour it clear into the glasses. Cover them close with a bladder and leather.

Radish Pods.

MAKE a pickle with cold spring-water, and bay-salt strong enough to bear an egg; put your pods in, and lay a thin board upon them to keep them under water. Let them stand ten days, drain them in a sieve, and lay them in a cloth to dry. Take white-wine-vinegar, as much as will cover them, boil it, and put the pods in a jar, with ginger, mace, cloves, and pepper. Pour on your vinegar boiling hot; cover them with a coarse cloth, three or four times double, that the steam may come through a little, and let them stand two days. Repeat this twice or thrice; when cold, put in a pint of mustard-seed, and some horseradish; cover them close.

Samphire.

LAY green samphire in a pan, and throw two or three handfuls of salt over it. Cover it with spring-water. When it has lain four-and-twenty hours, put it into a brass sauceman, with one handful of salt, and cover it with the best vinegar. Cover your sauceman close, and set it over a gentle fire; let it stand no longer than till just crisp and green, for it would be utterly spoiled should it stand till it be soft. As soon as you have taken it off the fire, pour it into pickling pots, and cover it close.

Onions.

TAKE small onions, peel them, lay them in salt and water a day, and shift them in that time once; dry them in a cloth, and take some white-wine-vinegar, cloves, mace, and a little pepper; boil this pickle, and pour over them, and when cold cover them close.

Cabbage.

TAKE a fine red cabbage, and cut it in thin slices, season some vinegar with what spice you think fit and put it on scalding hot two or three times.

French Beans.

GATHER them before they have strings, put them in a very strong brine of water and salt till they are yellow, drain them from the brine, put boiling hot vinegar to them, and stop them close twenty-four hours; do so four or five days following, and they will turn green; put to a peck of beans half-an-ounce each of cloves, mace, and pepper.

Cucumbers.

LET your cucumbers be small, fresh gathered, and free from spots; make a brine of salt and water strong enough to bear an egg; boil the pickle, skim it well, pour it upon your cucumbers, and stive them down for twenty-four hours. Strain them into a cullender, dry them well with a cloth, and take the best white-wine-vinegar, with cloves, sliced mace, nutmeg, white pepper-corns, long pepper, and races of ginger; boil them up together, and put the cucumbers in, with a few vine-leaves, and a little salt. Let them simmer in this pickle till they are green, taking care not to let them boil: put them into jars, tie them down close, and, when cold, tie on a bladder and leather.

Walnuts.

PUT them into strong salt and water for nine days, and stir them twice a-day. Change the salt and water every three days. Let them stand in a hair sieve till they turn black. Put them into strong stone-jars, and pour boiling alegar over them. Cover them up, and let them stand till they are cold. Give the alegar three more boilings, pour it each time on the walnuts, and let them stand till cold between each boiling. Tie them down with a paper and a bladder, and let them stand two months. Make for them the following pickle. To every two quarts of alegar put half-an-ounce of mace, and the same of

olives, of black pepper, Jamaiea pepper, ginger, and long pepper, an ounce each, and two ounces of common salt. Boil it ten minutes, pour it hot on your walnnts, and tie them down, covered with paper and a bladder

RULES FOR MAKING WINES.

Mead.

To thirteen gallons of water, put thirty pounds of honey, boil, and scum it well; take rosemary, thyme, bay-leaves, and sweet-briar, one handful all together; boil it an hour, put it into a tub, with a little ground malt; stir it till it is lukewarm; strain it through a cloth, and put into the tub again; cut a toast, and spread it over with good yeast, and put it into the tub also; and when the liquor is covered over with yeast, put it up in a barrel; take of cloves, mace, and nutmegs, an ounce and a half; of ginger, sliced, an ounce; bruise the spicke, tie it up in a rag, and hang it in the vessel, stopping it up close for use.

Balm Wine.

TAKE a peck of balm leaves, put them in a tub heat four gallons of water scalding hot; pour it upon the leaves, and let it stand all night; in the morning strain it through a hair sieve; put to every gallon of water two pounds of fine sugar, and stir it well. Take the whites of five eggs, put them into a pan, and whisk it very well before it be over hot; when the scum begins to rise, take it off, and keep it skimming all the while it is boiling; let it boil three-quarters of an hour, and then put it into the tub; when it is cold put a little new yeast upon it, and beat it in every

two hours, that it may head the better; so work it for two days, put it into a sweet vessel, bung it close, and when it is fine, bottle it.

Birch Wine.

THE season for procuring the liquor from the birch-trees is in the beginning of March, while the sap is rising, and before the leaves shoot out; for, when the sap is become forward, and the leaves begin to appear, the juice, by being long digested in the bark, grows thick and coloured.

The method of procuring the juice is by boaring holes in the body of a tree, and putting in faucets, which is commonly made of the branches of elder, the pith being taken out: if the tree is large, tap them in several places at a time, and by that means save many gallons every day. If you do not use it immediately, in order to keep it in a good condition for brewing, and that it may not turn sour till you have got the quantity you want, the bottle in which it dropt from the faucets must be immediately close stopped, and the cork waxed or rosined.

Clear your birch with whites of eggs; to every gallon of liquid take two pounds and a-half of fine white sugar; boil it three-quarters of an hour, and when it is almost cold, put in it a little yeast; work it two or three days, then put it into the barrel, and to every five gallons, add a quart of French brandy, and half-a-pound of stoned raisins. Before you tun your wine, burn a brimstone match in the barrel.

Apricot Wine.

TAKE three pounds of sugar, three quarts of water, boil them together, and skim it well; put in six pounds of apricots pared and stoned, and let them boil till they are tender; after you have taken out the apricots, let the liquor have one boil, with a sprig of

flowered clary in it. The apricots make marmalade, and are very good for present using.

Damson Wine.

GATHER your damsons dry, weigh them, and bruise them; put them into an earthen pan that has a faucet; add to every eight pounds of fruit a gallon of water; boil the water, skim it, and pour it on your fruit scalding hot; let it stand two days; draw it off, and put it into a vessel fit for it, and to every gallon of liquor put two pounds and a half of fine sugar, let the vessel be full, and stop it close; the longer it stands the better; it will keep a year in the vessel; bottle it off. Put a small lump of refined sugar in each bottle.

Quince Wine.

TAKE your quinces when they are thorough ripe, wipe off the fur very clean, take out the cores, bruise them, and press them, adding to every gallon of juice two pounds and a half of fine sugar; stir it together till it is dissolved, put it in your cask, and when it has done working, stop it close; let it stand six months before it is bottled. Keep it two or three years, and it will be the better.

Lemon Wine.

TAKE six large lemons, pare off the rind, cut them, and squeeze out the juice, steep the rind in the juice, and put to it a quart of brandy; let it stand in an earthen-pot, close stopt, three days, then squeeze six more, and mix two quarts of spring-water, and as much sugar as will sweeten the whole; boil the water, lemons, and sugar together, letting it stand till it is cool; then add a quart of white wine, and the ether lemon and brandy; mix them together, and run it through a flannel bag into some vessel; let it stand three months and bottle it off: cork your bottles very well, and keep it in a cool place; it will be fit to drink in a month or six weeks.

Barley Wine.

TAKE half-a-pound of French-barley, boil it in three waters, and save three pints of the last water; mix it with a quart of white wine, half-a-pint of borage-water, as much elary water, a little red-rose water, the juice of five or six lemons, three-quarters of a pound of fine sugar, and the thin yellow rind of a lemon; brew all these quick together, run the liquor through a strainer, and bottle it up; it is pleasant in hot weather, and very good in fevers.

Plumb Wine.

TAKE twenty pounds of Malaga raisins, piek, rub, shred them, and put them into a tub; take four gallons of water, boil it an hour, let it stand till is blood-warm, and put it to your raisins; let it stand nine or ten days more, stirring it twice a-day. Strain out your liquor, and mix it with two quarts of damson-juice, put it in a vessel, and, when it has done working, stop it close; at the end of four or five months bottle it.

Palermo Wine.

TAKE to every quart of water a pound of Malaga raisins, rub, and cut the raisins small, and put them to the water, and let them stand ten days, stirring once or twice a-day; boil the water an hour before it is put to the raisins, and let it stand to cool; at ten days' end, strain the liquor, put a little yeast to it; and put it in the vessel, with a sprig of dried wormwood; let it be close stopped, and at three months' end bottle it.

Frontiniac Wine.

TAKE six gallons of water, twelve pounds of white sugar, and six pounds of raisins of the sun cut small; boil these together an hour, then take off the flowers of elder when they are falling, and will shake off, the quantity of half-a-peck, put them in the liquor when

it is almost cold; the next day put in six spoonsful of syrup of lemons, and four spoonsful of ale-yeast; two days after, put it in a vessel; when it has stood two months, bottle it.

Red or White Elder Wine.

GATHER the elder-berries ripe and dry, pick them, and bruise them with your hands, and strain them; set the liquor by in glazed earthen vessels for twelve hours to settle; put to every pint of juice a pint and a half of water, and to every gallon of this liquor three pounds of Lisbon sugar; set it in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs; let it boil an hour, and when it is almost cold, work it with strong ale-yeast, and tan it, filling up the vessel from time to time with the same liquor, saved on purpose, as it sinks by working. In a month's time, if the vessel holds about eight gallons, it will be fine, and fit to bottle, and, after bottling, will be fit to drink in two months: but if the vessel be larger, it must stand longer in proportion, three or four months at least for a hogshead.—
Note. All liquors must be fined before they are bottled, or else they will grow sharp, and ferment in the bottles.

Add to every gallon of this liquor a pint of strong mountain-wine, but not such as has the borachio, or hog's-skin flavour. This wine will be very strong and pleasant, and keep good for several years.

Sage Wine.

BOIL twenty-six quarts of spring-water a quarter of an hour, and when it is blood-warm put twenty-five pounds of Malaga raisins, picked, rubbed, and shred into it, with almost half-a-bushel of sage, shred, and a porringer of ale-yeast; stir all well together, and let it stand in a tub, covered warm, six or seven days, stirring it every day: then strain it off, and put

it into a runlet; let it work three or four days, and then stop it up; when it has stood six or seven days, put in a quart or two of Malaga saek, and, when it is fine, bottle it.

Gooseberry Wine.

GATHER your gooseberries in a dry season, when they are half ripe, pick them, and bruise them in a tub with a wooden mallet, for no metal is proper; take about the quantity of a peck of the gooseberries: put them into a cloth made of horse-hair, and press them as much as possible, without breaking the seeds: repeat this till all your gooseberries are bruised, adding to this pressed juice the other in the tub; add to every gallon, three pounds of powder-sugar, stir it together till all the sugar is dissolved, and then put it in a vessel, which must be quite filled with it. If the vessel holds about ten or twelve gallons, it must stand a fortnight or three weeks: or if about twenty gallons, about four or five weeks, to settle in a cool place: draw off the wine from the lees. After you have discharged the lees from the vessel, return the clear liquor into the vessel again, and let it stand three months, if the cask is about three gallons; or between four or five months, if it be twenty gallons, and bottle it. This wine, if truly prepared; according to the above directions, will improve every year, and keep good for many years.

Currant Wine.

GATHER your currants full ripe; strip them, and bruise them in a mortar, and to every gallon of the pulp put two quarts of water first boiled and cold. let it stand in a tub twenty-four hours to ferment, run it through a hair sieve; let no hand touch it, but take its time to run, and to every gallon of liquor, put two pounds and a half of white sugar; stir it well, put it in your vessel, and to every six gallons put a quart of

the best rectified spirit-of-wine. Let it stand six weeks, and bottle it. If it is not very fine, empty it into other bottles, and, after it has stood a fortnight, rack it off into smaller bottles.

Raisin Wine.

To every gallon of clear river water, put five pounds of Malaga or Belvidere raisins; let them steep a fortnight, stirring them every day; pour the liquor off, squeeze the juice of the raisins, and put both liquors together in a vessel that is of a size to contain it exactly. Let the vessel stand open till the wine has done hissing, or making the least noise: add a pint of French brandy to every two gallons: stop it else, and when it is fine, bottle it.

If you would have it red, put one gallon of Alicant wine to every four of raisin wine.

Cherry Wine.

PULL off the stalks of the cherries, and wash them without breaking the stones, press them hard through a hair bag, and, to every gallon of liquor put two pounds of coarse sugar. The vessel must be full, and let it work as long as it makes a noise in the vessel; stop it up close for a month or more, and when it is fine, draw it into dry bottles. If it make them fly, open them all for a moment, and stop them up again. It will be fit to drink in a quarter of a year.

Orange Wine

PUT twelve pounds of fine sugar, and the whites of eight eggs well beaten, into six gallons of spring water; let it boil an hour, scumming it all the time: when it is nearly cool, put to it the juice of fifty Seville oranges, six spoonfuls of good ale yeast, and let it stand two days; put it into another vessel, with two quarts of Rhenish wine, and the juice of twelve

lemons ; let the juice of the lemons and the wine, and two pounds of double-refined sugar, stand close covered twelve hours before it is put into the orange wine, and scum off the seeds. The lemon-peels must be put in with the oranges ; half the rinds must be put into the vessel. It must stand ten or twelve days before it is fit to bottle.

British Madeira.

PUT one bushel of good pale malt into a tub, and poor upon it eleven gallons of boiling water, after stirring them together, cover the vessel over, and let them stand to infuse for three hours ; strain off the liquor through a hair-sieve, dissolve it in three pounds and a-half of sugar-candy, and ferment it with yeast in the usual manner. After fermenting three days (during which time the yeast is to be skimmed off three or four times a-day,) pour the clear liquor into a clean cask, and add to it the following articles mixed together :—French brandy, two quarts ; raisin wine five pints ; and red port, two bottles ; stir them together, and let the cask be well bunged, and kept in a cool place for ten months, when it will be fit to bottle. This wine will be found superior to the Cape Madeira and, after having been kept in the bottle twelve months, will be found not inferior to East-India Madeira. Good table-beer may be made with the malt after it has been infused for making this wine.

British Port Wine.

TAKE of British grape wine, or good cider, four gallons ; recent juice of red elderberries, one gallon ; brandy, two quarts ; logwood, four ounces ; rhatany root (bruised) half-a-pound.—First infuse the logwood and rhatany root in the brandy, and a gallon of the grape wine or cider, for one week ; then strain off the liquor, and mix it w' the other ingredients. Keep

It in a cask well bunged for a month, when it will be fit to bottle.

British Sherry.

TAKE of pale ale-wort, made as directed for British Madeira, four gallons; of pure water, seven gallons; of white sugar, sixteen pounds. Boil them together gently for about three-quarters of an hour, constantly skimming it; pour it into a clean tub, and dissolve in it four pounds of sugar-candy, powdered—ferment with yeast for three or four days, in the same manner as directed for British Madeira. When poured off clear into a sweet cask, add five pounds of the best raisins, bruised and stoned: stir up the liquor once or twice a-day; and after standing slightly bunged two days, add about a gallon of French brandy round the cask closely, and in three months bottle it for use.

British Champaigne.

TAKE of white sugar, eight pounds; the whitest raw sugar, seven ditto; crystallised lemon acid or tartaric-acid, an ounce and a quarter; pure water, eight gallons; white grape wine, two quarts, or perry four quarts; of French brandy, three pints. Boil the sugars in the water, skimming it occasionally for two hours, then pour it into a tub, and dissolve in it the acid. Before it be cold, add some yeast, and ferment in the same manner as directed for British Madeira. Put it into a clean cask, and add the other ingredients. The cask is to be well bunged, and kept in a cool place for two or three months; bottle it, and keep it cool for a month longer, when it will be fit for use. If it should not be perfectly clear after standing in the cask two or three months, it should be rendered so by the use of isinglass before it be bottled.

By adding a pound of fresh or preserved straw-berries and two ounces of powdered cinnamon, to

the above quantity, the *vink Champaigne* may be made.

Clary Wine.

TAKE twenty-four pounds of Malaga raisins, pick them and chop them very small, put them into a tub, and to each pound a quart of water; let them steep ten or eleven days, stirring it twice every day; it must be kept covered close all the while; then strain it off, and put it into a vessel, and about half-a-peck of the tops of clary when in blossom; stop it close for six weeks, and then bottle it off; in two or three months it is fit to drink. It is apt to have a great settlement at bottom; therefore it is best to draw it off by plugs, or tap it pretty high.

Saragossa Wine, or English Stick.

TO every quart of water put a sprig of rue, and to every gallon a handful of fennel roots; boil them half-an-hour, strain it off, and to every gallon of liquor put three pounds of honey; boil it two hours, and skim it well; when it is cold, pour it off into the vessel or cask; keep it a year in the vessel, and bottle it.

Mountain Wine.

PICK out the stalks of Malaga raisins, chop them small, and put five pounds to every gallon of cold spring water; let them steep a fortnight or more, squeeze out the liquor, and barrel it in a vessel fit for it; fum the vessel with brimstone. Do not stop it close till the hissing is over. Put half-a-pint of French brandy to every gallon of wine.

Cherry Brandy.

TAKE six dozen pounds of cherries, half red and half black, mash or squeeze them to pieces with your hands, and put to them three gallons of brandy, let them steep twenty-four hours; put the mashed cherries

and liquor, a little at a time, into a canvass bag and press it as long as any juice will run; sweeten it to your taste; put it into a vessel; let it stand a month, and bottle it off. Put a lump of loaf-sugar into every bottle.

Shrub.

TAKE two quarts of brandy, the juice of five lemons, the peels of two, and half a nutmeg; stop it up, let it stand three days, add to it three pints of white wine, and a pound and a half of sugar; mix it, strain it twice through a flannel, and bottle it up.

Fine Milk Punch.

TAKE two quarts of water, one quart of milk, half-a-pint of lemon-juice, and one quart of brandy, with sugar to your taste; put the milk and water together a little warm, then the sugar and lemon-juice; stir it well together; then the brandy, stir it again, and run it through a flannel bag till it is very fine, and bottle it. It will keep a fortnight or more.

To recover Wine that has turned sharp.

RACK off your wine into another vessel, and to ten gallons put the following powder: take oyster-shells, scrape and wash off the brown dirty outside of the shells, and dry them in an oven till they will powder. Put a pound of this powder to every nine or ten gallons of wine; stir it well together, and stop it up; let it stand to settle two or three days, or till it is fine. As soon as it is fine, bottle it off, and cork it well.

To fine Wine the Lisbon way.

To every twenty gallons of white wine take the whites of ten eggs, and a small handful of salt, beat them together to a froth, and mix them well with a

quart or more of the wine; then pour the wine and the whites into the vessel; stir it well, and in a few days it will be fine.

To clear Wine.

TAKE half-a-pound of hartshorn, and dissolve it in cyder, if it be for cyder, or Rhenish wine for any other liquor. This is quite sufficient for a hogshead.

RULES FOR BREWING.

CARE must be taken, in the first place, to have the malt clean; and after it is ground it ought to stand four or five days.

For strong October, five quarters of malt and twenty-four pounds of hops, to three hogsheads. This will afterwards make two hogsheads of good keeping small beer, allowing five pounds of hops to it.

For middling beer, a quarter of malt makes a hogshead of ale, and one of small beer; or it will make three hogsheads of good small beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of strong ale, and two hogsheads of small beer that will keep all the year.

Take great care your casks are not musty, or have any ill taste; if they have it is a hard thing to sweeten them.

Wash your casks with cold water before you seal them, and they should lie a day or two soaking, clear them well, then seal them.

If you intend your ale to keep a great while, allow a pound of hops to every bushel of malt; if to keep six months, five pounds to a hogshead; if for present

drinking, three pounds to a hogshead, and the softest and clearest water you can get.

Observe to have all your vessels very clean, and never use your tubs for any other use except to make wines. If the casks be empty, take out the head, and let them be scrubbed clean with a hand-brush, sand, and fuller's earth. Put on the head again, and scald them well; throw into the barrel a piece of unslack'd lime, and stop the bung close.

The first copper of water, when it boils, pour into your mash-tub, and let it be cool enough to see your face in; then put in your malt, and let it be well mashed; have a copper of water boiling in the mean time, and when your malt is well mashed, fill your mashing-tub, stir it well again, and cover it over with sacks. Let it stand three hours; set a broad, shallow tub under the cock, let it run very softly, and if it be thick throw it in again till it runs fine; throw a handful of hops in the under tub, let the mash run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occasion for, allowing one-third for boiling and waste. Let that stand an hour, boiling more water to fill a mash-tub for small beer; (let the fire down a little,) and put it into tubs enough to fill your mash-tub. Let the second mash be run off, and fill your copper with the first wort; put in part of your hops, and make it boil quick; about an hour is long enough; when it is half-boiled, throw in a handful of salt. Have a clean white wand, and dip it into the copper, and if the wort feels clammy it is boiled enough: slacken your fire, and take off your wort. Have ready a large tub, put two sticks across, and set your straining basket over the tub on the sticks, then strain your wort through it. Put your other wort on to boil with the rest of the hops; let your mash be covered again with water, and thin your wort that is cooled in as many things as you can, for the thinner it lies, and the quicker it cools, the better

When quite cool, put it into the tunning tub. Throw a handful of salt into every boil. When the mash has stood an hour, draw it off, then fill your mash with cold water, take off the wort in the copper, and order it as before. When cold, add to it the first in the tub, so on, as you empty one copper fill the other boil your small-beer well. Let the last mash run off, and when both are boiled with fresh hops, order them as the two first boilings; when cool, empty the mash-tub, and put the small beer to work there. When cool enough, work it; set a wooden bowl full of yeast in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours, let it stand two days, then tun it, taking off the yeast. Fill your vessels full, and save some to fill your barrels; let it stand till it has done working; then lay on your bung slightly for a fortnight, after that stop it as close as you can. Mind you have a vent peg at the top of the vessel; in warm weather open it; and if your drink hisses, as it often will, loosen it till it has done, then stop it up close again.

If you can boil your ale in one boiling it is best, if the copper will allow of it; if not, boil it as you can.

When you come to draw your beer, and find it is not fine, draw off a gallon, and set it on the fire, with two ounces of isinglass, cut small and beat. Dissolve it in the beer over the fire; when it has all melted, let it stand till it is cold, and pour it in at the bung, which must lay loose on till it has done fermenting, then stop it up close for a month.

To restore Strong Ale or Beer that has turned Sour.

To a kilderkin of beer throw in at the bung a quart of oatmeal; lay the bung on loose two or three days, then stop it down close, and let it stand a month. Or throw in a piecee of chalk as big as a turkey's egg, and when it has done working, stop it close for a month, then tap it.

Fine Welch Ale.

POUR twenty-one gallons of hot water but not boiling,) on four bushels of malt. Let it stand three hours closely covered, during which time, infuse two pounds of hops in a little hot water, and put the water and hops into the tub, run the wort upon them, and boil the whole three hours, then strain off the hops, and keep the malt for small beer.

Let the wort stand till sufficiently cool to receive the yeast, of which put in one quart taken from ale or small beer. Mix it well, and often. When the wort has done working, (generally on the third day,) the yeast will sink a little in the middle, then remove it, and thin the ale as it works out. Pour a quart in at a time very gently. Lay a bit of paper over the bung-hole, about three days before you close it up.

Small beer may be prepared from the grains as before mentioned. When barrels are empty, the eock-hole should have a cork driven in, and the vent-peg should also be hamined in tight, which will prevent beer easks from beeoming musty.

To make stale Beer drink new.

STAMP the herb horehound, strain the juice, and put a spoonful of it to a quart of beer; cover it, and let it stand two hours.

To refine Beer or Cyder.

DISSOLVE two ounces of isinglass in a quart of the liquor you wish to fine, whisk it well, and then add quantity of the liquor into whieh your intend to put it, with a teaspoonful of pearl-ash, one ounce of calcined salt of tartar, and the same quantity of powdered burnt alum. Mix the whole well together, then pour it into the eask, and stir it well about with a clean tick; close it, and in three or four days it will bo uite fine.

To cleanse a Musty Cask.

DISSOLVE a pound of bay-salt, and half-a-pound of alum in some water, then add as much fresh dung from a milking cow as will make it thick, but not more so than will allow it to pass through a funnel put it on the fire, and stir it with a stick till it is near boiling, and then put it in the cask, bung it close shake it about for five minutes, let it stand two hours, then take out the bung, and let the vapour out; fasten it down again, give it another shaking, let it stand two hours more, and then rinse the cask with cold water till it comes out perfectly clear. Have ready some water with half-a-pound of bay salt, and two ounces of alum boiled in it: serve this as you did the first washing, and when emptied, it will be fit for use.

To make Yeast.

TAKE a tea-cup or wine-glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel twenty-four hours on the hearth or in any other warm place; this water will be a good yeast, and have a froth on its top next morning. Any quantity may be made in this proportion. This recipe must prove highly serviceable where yeast cannot be easily obtained.

MISCELLANEOUS ARTICLES.

Quin's Fish Sauce.

PUT a pint of walnut pickle, half-a-pint of mushroom pickle, six anchovies pounded, six others whole a glass of white wine, three blades of mace, and half-a-teaspoonful of Cayenne, into a stone jar; let it stand three weeks, and strain it into small bottles for use.

Quin's Game, and Meat Sauce.

PUR one ounce of butter, two onions, two eschallots, and a clove of garlic sliced, a small piece of carrot and parsnip, a bay-leaf, thyme, and two cloves, into a stewpan, shake it over the fire till it begins to colour, add a dust of flour, a glass of port, half-a-pint of strong gravy, and strain through a sieve; season with Cayenne and salt; boil again, and strain over the meat.

To make Vinegar.

BOIL ten pounds of coarse sugar, twelve gallons of water, and half a-pound of brown bread, together for one hour, throw the bread out, and pour the liquor into an open vessel to cool, and on the following day, add half-a-pint of yeast. Let it stand twelve or fourteen days, put it into a cask, and set in the sun till sufficiently sour, which will commonly be in about six months. The bung-hole must have merely a bit of tile over it, to keep out the dust. Draw it out of the cask into small stone bottles.

Gooseberry Vinegar.

TAKE three gallons of water, and four quarts of gooseberries bruised, place the whole in a tub, in which it must remain three days, and stirred often; strain it off, and add to every gallon of liquor, one pound of coarse sugar; pour the whole into a barrel with a toast and yeast. (The strength can be increased to almost any required degree, by adding more fruit and sugar.) It must be placed in the sun, and the bung-hole covered as before mentioned.

Wine Vinegar.

AFTER making raisin wine, take the strained fruit, and to every fifty pounds' weight, put eight gallons

of water. put the yeast, &c. as in the preceding instances.

Essence of Anchovies.

TAKE fifty or sixty anchovies, mix them without the bone, but with some of their own liquor well strained ; add to them a pint of water, in which let them boil till dissolved, which generally happens in five minutes. When cold, strain and bottle it, taking care to close it well.

Should your stock of anchovies become dry, the deficiency may be well supplied by pouring upon them beef brine.

Sprats, a substitute for Anchovies

SALT them well, and let it drain from them. After laying a day, wipe them. To half-a-pound of common salt, add two ounes of bay-salt, the same of salt-petre, half-an-ounce of sal-prunella, and a tea-spoonful of coehineal, finely powdered. Sprinkle it among your fish, and paek them in stone jars. The above will be sufficient for six quarts of fish. They should be kept in a cool place.

To dry Mushrooms.

CLEAN them well by wiping them, take out the brown, and carefully peel off the skin, dry them on sheets of paper in a cool oven, and afterwards preserve them in paper-bags hung in a dry place. When used, let them simmer in gravy, and they will nearly regain their original size.

Mushroom Powder.

DRY the mushrooms whole, set them before the fire to crisp ; grind, and sift the powder through a fine sieve, preserving it in glass bottles, closely corked

Curry Powder.

TAKE mustard seed, one ounce and a-half; coriander seed, four onnees; turmeric, four ounces and a-half; black pepper, three onnees; lesser cardamoms, one onnee; ginger, half-an-ounce; cinnamon, one onnee; cloves, half-an-onnee; and mace, half-an-ounce. All these ingredients must be first made into fine powder, then mixed well together, and kept in wide mouthed bottle, close stopped for use.

Walnut Ketchup.

WHILE the young walnuts are tender, press out two gallons of the juice, let it simmer, and skim it well; add four onnees of anchovies, bones, and liquor, the same quantity of shalots, three onnees of cloves and ginger, with two ounces of mace and pepper each, and three cloves of garlic. Let the whole simmer till the shalots sink, pour it into a pan, let it remain till cool, bottle it, and divide the spices; cork it very tight, and tie it down with a bladder. This should never be used under one year.

Mushroom Ketchup.

TAKE two gallons of mushrooms, (the larger the better,) mash them into an earthen pan, and stew the whole with salt; stir them frequently for two days, and let them stand for nine. Strain and boil the liquor with the addition of mace, ginger, cloves, mustard seed, and whole pepper, with a little allspice. When perfectly cold, pour it into bottles, and cork them closely; in three months boil it again, and it will keep a long time.

To send Carp and Tench alive to any distance.

STEEP the crumbs of new bread in brandy, and when they are sufficiently swollen, completely fill the month

of the fish with it, and afterwards pour in a small quantity of brandy. Wrap the fish in fresh straw, and cover the whole with a linen cloth. When the fish reaches its destination, let it be unpacked, and thrown into a tub of water, where it will remain from a quarter to half-an-hour, without signs of life; when it will disgorge copiously, and resume its ordinary motions.

Uses for old Fowls.

THE very oldest cock or hen makes admirable good broth and jelly for invalids; with some knuckle of veal with the former, or milk and isinglass with the latter. It makes, of itself, an excellent jelly broth, and is very useful in giving body to all sorts of sauces and ragouts.

To cure Hams.

FIRST beat them well, and then mix half-a-peck of salt, three ounces of saltpetre, half-an-ounce of sal prunella, and five pounds of coarse salt. Rub the hams well with this, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding salt till it will bear an egg, and then boil and strain it. Next morning put in the hams, and press them down so that they may be covered. Let them lie a fortnight, dry them, and rub them well with bran. The above ingredients are sufficient for three middling sized hamis.

High-flavoured Hams.

HANG the ham for three or four days: an ounce of saltpetre, a quarter of a pound of bay-salt, about as much common salt, and coarse sugar, and a quart of porter, should be mixed and boiled together, and poured hot upon the ham. Turn it twice a day in the brine for eighteen days: if a large ham from twenty

to twenty-four. Add at pleasure, of white pepper and allspice, an ounce each, powdered fine. When taken from the pickle, wipe it thoroughly dry, cover it with bran, and smoke it for three weeks or a month.

Mutton Ham.

MAKE choicer of a fine leg, as large as can be got: hang it for three days. Boil up together half-a-pound of bay-salt, the same of common salt, two ounces of saltpetre, and half-a-pound of coarse sugar. Let it be quite hot when rubbed into the ham. Turn it in the pickle twice a day, and in a week, add from one to two ounces more of common salt: let it be for a fortnight, turning it as before: take it out and dry it well, and hang it against a chimney, where wood is burnt, for six days.

Simple Mode of purifying Water.

TAKE a large tin, or wooden funnel, and place a few pieces of broken glass at the bottom of the pipe. Let the funnel be about two-thirds filled with charcoal, broken very small, but not reduced to powder: put a little more broken glass at the top, to prevent the charcoal from rising; pour the water over; and, even if it be putrid, it will pass through in a few minutes, perfectly clear and sweet.—The glass is merely for the purpose of keeping the charcoal in its place, and to prevent the funnel from soaking.

COSMETICS, &c.

To make Soft Pomatum.

BEAT a pound of fresh lard in common water, then soak and beat it in two rose-waters, drain it, and beat it with a gill of brandy; let it drain from this: scent with any essence you please, and keep it in small pots.

Hard Pomatum.

TAKE of beef-marrow and mutton-suet a. pound each, prepare it by soaking it in water three days, and observe to change and beat it well every day; then put it into a saucépan of water: when melted, pour it into a basin with a little brandy, and beat it well; then add your scent, and run the whole into moulds: when cold, take it from the moulds, and put paper round every roll.

To make Cold Cream, for the Complexion.

TAKE an ounce of oil of sweet almonds, and half-a-drachm each of white wax and spermaceti, with a little balm of Gilead, melt these ingredients in a glaz-ed pipkin over hot ashes, and pour the solution into a marble mortar, stirring it about with the pestle till the whole becomes smooth and is quite cold, then add gradually an ounce of rose or orange-flower water, stirring the mixture till it is well incorporated, so as to become extremely light and white, and much resembling cream, from its similitude to which the name is de-rived. This pomatum or cold cream is an excellent cosmetic, rendering the skin at once supple and smooth. The gallipot in which cold cream is kept should have a piece of bladder tied over it.

Milk of Roses.

MIX four ounces of oil of almonds, with half-a-gallon of rose-water, and add forty drops of the oil of tartar.

Lavender Water.

TAKE a quart of highly rectified spirit of wine, es-sential oil of lavender two ouuces, essence of amber-gris five drachms; put it all into a bottle, and shake it till perfectly incorporated

Rose Water.

WHEN the roses are in full blossom, pick the leaves carefully off, and to every quart of water put a peck of them; put them in a cold still over a slow fire, and distil very gradually; then bottle the water, let it stand in the bottle three days, and cork it close.

Hungary Water.

PUT some rosemary-leaves into a glass retort, and pour on them as much spirit of wine as they will imbibe: dilute the retort well, and let it stand for six days; then distil in a sand heat.

Honey Water.

TAKE of cordial seeds, one pound; cassia, four ounces; cloves, and gum-benzoin, each two ounces; oil of rhodium, essence of lemon, essence of bergamot, and oil of lavender, each a drachm; rectified spirit of wine, twenty pints; rose-water, two quarts; nutmeg-water, a quart; and musk, and ambergris, each twelve grains. Distil in a water bath to dryness.

Windsor Soap.

CUT some new white soap into thin slices, and melt it over a slow fire; when perfectly dissolved, pour it into a mould, and when the great heat has nearly evaporated, scent it with oil of carraways: let it remain a week, then cut it into such size squares as you may require.

Indelible Ink for marking Linen.

DISSOLVE two drachms of fused subnitrate of silver in six drachms of distilled water; and add to the solution two drachms, by measure, of thick mucilage of gum-arabic: this forms the writing liquor, or marking

ink. To use it, it is necessary that the linen be impregnated with a mordaunt, which is prepared in the following manner:—

Dissolve half-an-ouncee of sub-carbonate of soda of commercee in four ounées of water; and add to the same solution, half-an-ouncee, by measure, of thick mucilage of gum-arabie. This forms the mordaunt, or preparatory liquor.

To use this ink, wet thoroughly the part intended to be marked with the mordaunt, dry it near a fire, and when perfectly dry write thereon with the marking ink, by means of a clear pen, and let it dry. The letters are pale at first, but soon become black by exposure to light, and more speedily if exposed to the direct rays of the sun. The writing will then be permanently fixed on the cloth, and resist the action of washing or bleaching.

To form a distinct writing upon cloth, it is necessary to carry all the strokes of the pen downwards, and the pen should have a short and stiff nib.

To procure the Essential Oil of Lemons, Oranges, and Citrons.

If the rind be cut in slices and the sliess separately doubled or bent in different parts, and squeezed between the fingers, the vesicles burst at the bending, and discharge the oil in a number of fine slender jets. A glass plate being set upright in a glass or porcelain vessel, and the sliess squeezed against the plate, the little jets unite into drops upon the plate, and trickle down into the vessel beneath.

The oil is more perfectly separated by rubbing the rind upon a lump of sugar, when the outward part of the lump is sufficiently moistened it is scraped off, and the operation continued on the fresh surfacee. The oil thus combined with the sugar is fit for most of the uses to which it is applied in a fluid state.

THE MANAGEMENT OF BEES.

BEES, whether we consider them as beneficial to the poor, from the very trivial expence at which they are kept, and the sure returns they make, or as creatures which produce us a luxurious treat, are equally worthy of our consideration.

The hives should be placed in such a manner as to face the south, and sufficiently near the house to watch them, but so situated as not to be exposed to unpleasant smells, or too much noise. If near a running stream, so much the better; if not, place some shallow troughs of water near them, with some small stones in it for them to pitch on—for water is absolutely necessary to their well-being. Herbs, especially thyme, should be plentifully sown in the garden where they are kept: furze, broom, clover, and heath, are also excellent for bees.

Straw hives are the best, because they keep out the cold better than any others, and are not liable to be over heated by the rays of the sun. Their cheapness also renders their purchase easy.

Persons designing to keep bees, should make their purchase at the latter part of the year, at which time they are cheapest. The hives should be full of combs, and well stored with bees. The purchaser should inspect the combs, and select the whitest, which are always the product of that season.

Bees should never be bought during the summer or, if purchased, should on no account be removed from their native place till the autumn.

They generally swarm in April and May, but earlier or later, according to the warmth of the season. They rarely swarm before ten o'clock in the morning, or later than three in the afternoon. If the swarm fly too high, throw some sand amongst them, which will

cause them to descend, and when they settle, they should be immediately hived, lest they should again take wing.

The hive should not be immediately placed on the stool where it is to remain, but should be suffered to stand near the placee where the bees were swept into it, till the evening, and shaded with some boughs.

Bees are torpid during a great part of the winter, but revive on sunny days, in consequence of which, a little food supports them. Every hive should, therefore, be weighed at the end of autumn, and each ought then to weigh twenty pounds, but should any weigh less, that hive must be occasionally fed with honey, or sugar and water, put in small troughs made with elder.

Bees are generally taken in September, for whieh purpose a hole is dug in the earth, and a rag dipt in melted brimstone, fastened to the end of a stick, is stuck in the hole so prepared. Then set it on fire and instantly placee the hive over it, observing to throw the earth up all round, to prevent the smoke from escaping.

In fifteen or twenty minutes, the bees will be destroyed.

The valuable creatures thus destroyed may, however, be preserved, by using boxes instead of lives; by which method two boxes of honey may be taken during the summer from one colony, each weighing forty pounds, and yet a sufficient supply be left for the winter support of the bees, in this manner preserved from destruction.

Consequently, it appears that this plan combines humanity with great profit, to whieh motives we may add the pleasure of seeing them at work, and also the trouble which is saved during the swarming time.

The bees thus secured, are also much more effectually screened from wet and cold, from mice, and other vermin.

The boxes should be made of deal, which, from its spongy nature, sucks up the breath of the bees sooner than a more solid wood would do. Yellow dram deal, well seasoned, is the best; and an octagon form is preferable to a square. They should be ten inches in depth, and fourteen in breadth, with a small glass window behind, a thin deal cover on brass hinges, and a button to shut it with.

It will be of material service, when you intend to keep bees, to plant a great number of gooseberry and currant trees, on the blossoms of which they will find a quantity of food.

If bees are suffered to continue in one hive more than four years, they will degenerate both in number and strength.

THE DAIRY.

GENERAL OBSERVATIONS.

THE productions of the dairy are exceedingly beneficial in a family; the business of it requires the greatest care and attention; and the management of it should be confined to one person.

The dairy-house should be kept perfectly clean, and the temperature of the air should be preserved as equal as possible in all seasons of the year. Glazed windows are by no means to be preferred for the admission of light; sliding lattices, which pass by each other in grooves, are much better calculated to give free passage to the air, and in cold weather or winter they may be furnished with oil-paper instead of glass, or the paper may be retained throughout the year, and the lattices made to shut and take out as wished for.

The utensils should be made of wood: the cream dishes must not be more than three inehes deep, but may be made wide enough to hold from four to six quarts of milk. They should be well washed every day in warm water, and then rineed in cold, and must be entirely cool before they are used. If, however, any kind of metal vessels are retained, they must be sealded every day, and well scrubbed and seoured. As the warmth arising from steam is equally injurious in the dairy, and is produetive of sourness, the utensils of every description should be cleansed in another room. In fact, the dairy-woman will be convinced by her own observation, that when cleanli-ness and coolness are strietly attended to, they are the only arts for which she has occasion, in accom-plishing her daily employment with ease and satis-faction.

The cows should be milked at a regular hour; for the detention of the milk not only tends to spoil it, but keeps the animal in pain. In summer, they should not be milked later than five in the evening, tha they may have time to fill their bags by morning, and their udders should be emptied at each milking.

Cows should be carefully treated: if their teats are sore, they should be soaked in warm water twiee-a-day, and either be dressed with soft ointmeat, or done with spirits and water. If the former, great cleanli-ness is neecessary. The milk, at these times, should be given to the pigs.

The quantity of milk depends on many causes; the goodness, breed, and health of the cow; the pas-ture, the length of time from calving, the having plenty of clean water in the field she feeds in, &c. A change of pasture will tend to increase it. The cows should be particularly well fed two or three weeks before they calve, which makes the milk more abundant after.

Butter.

BUTTER, to be wholesome, must be very fresh, and free from rancidity. When you have churned it, open the churn, and with both hands gather it well together; take it out of the butter-milk, and lay it in a clean bowl, and if it is intended to be used fresh, fill it with clear water, and work the butter in it to and fro, till it is brought to a firm consistency of itself; then scotch, and slice it over with the point of a knife, every way, as thick as possible, to draw out any hair, bit of rag, or any thing that may have fallen into it: spread it thin in a bowl, and work it well together with such a quantity of salt as you think fit, and make it into any form.

Milk, in frosty weather, should be immediately strained, and a little boiling water should be mixed with it. This will make it produce an abundance of cream, particularly if the pans are very wide. In warm weather it should remain in the pail till nearly cold. In the hot summer months, the cream should be skimmed from the milk before the dairy gets warm from the sun; the milk at that season should not stand longer in the pans than twenty-four hours, nor be skimmed in the evening till after sun-set. In winter, milk may remain unskimmed for thirty-six or forty-eight hours. The cream should be deposited in a deep bowl or pan, which should be kept, during the summer, in the coolest part of the dairy. If you have not an opportunity of churning every day, shift the cream daily into clean pans, which will keep it cool. But never fail to churn at least twice in a week in hot weather; and this should be done in the morning very early: the churn should be fixed where there is a free draught of air. If a pump churn is used, plunge it a foot deep into a tub of cold water, and it should remain there during the whole time of churning, which

will greatly harden the butter. It requires more working in winter than in summer; but it is to be remarked, that no person whose hand is warm by nature can make good butter.

Butter-milk (the milk which remains after the butter is come by churning,) is esteemed an excellent food, especially in the spring; and is particularly recommended in hectic fevers. Some make curds of butter-milk, by pouring into it a quantity of new milk hot.

Method of increasing the Quantity of Cream.

PUT two pans in boiling water; on the new milk coming in, take out the hot pans, put the milk into one of them, and cover it over with the other. This will occasion, in the usual time, a very great augmentation of the thickness and quantity of the cream.

To preserve Butter.

TAKE two parts of the best common salt, one part sugar, and one part saltpetre; beat them up together, and blend the whole completely. Take one ounce of this composition for every sixteen ounces of butter work it well into the mass, and close it up for use. No simple improvement is greater than this, when compared with the usual method of curing butter by means of common salt only. In an open market, the one would sell for thirty per cent. more than the other. The butter thus cured appears of a marrowy consistency, and fine colour, and never acquires a brittle hardness, nor tastes salt, like the other, which has the appearance of tallow. Butter cured by this new method should not be opened for use till a month after it is made up. The practice of keeping milk in leaden vessels, and of salting butter in stone jars, is extremely detrimental, as the well known effects o-

the poison of lead are, bodily debility, palsy, and death. The use of wooden vessels for these purposes is more wholesome, and much more cleanly.

To prevent the Turnip Taste in Butter.

WHEN the milk is brought into the dairy, to every two gallons add a quart of boiling water; then put up the milk, thus well mixed, into clean or fresh-scalded bowls or pans, to stand for cream. By adhering strictly to this method, sweet and well-tasted butter may be made during winter from the milk of cows fed on turnips.

It may also be prevented by dissolving nitre in warm spring-water, and putting about a quarter-of-a-pint of it to ten or twelve gallons of milk, when warm from the cow.

To purify rancid or tainted Butter.

MELT and skim the butter, as for clarifying; and put into it a piece of well-toasted bread. In a minute or two, the butter will lose its offensive taste and smell, but the bread will become perfectly foetid.

Some years ago this simple receipt was thought of such consequence in France, as to be advertised at the public expence, particularly in the town and neighbourhood of Caen.

To make Salt Butter Fresh.

PUT four pounds of salt butter into a churn, with four quarts of new milk, and a little arnotto. Churn them together, and, in about an hour, take out the butter, and treat it exactly as fresh butter, by washing it in water, and adding the customary quantity of salt.

By this means, the butter gains about three ounces in each pound, and is, in every particular, equal to fresh butter. Firkin-butter may be bought at about

eight or nine-pence per pound in the month of October, and when churned over again is worth, in winter, sixteen pence. The butter gained pays for the milk.

As Pigs are generally kept where there are large Dairies, the following Æconomical Food for that Animal will be found highly deserving of notice.

A Cheap and Nutritious Food for Pigs.

Mix with twenty pounds weight of clover or saint-soil hay, one bushel of potatoes, and a proportionate quantity of meal of any description. Including attendance, and every incidental expense, fifty store-pigs may be kept at the rate of one penny per head, per day, and will thrive well.

THE POULTRY-YARD.

GENERAL OBSERVATIONS.

To have fine fowls, it is necessary to choose a good breed. The Dartford sort is thought very highly of; and some think it best to have a fine large kind, but others differ in opinion. The black are very juicy, but do not answer so well for boiling, as their legs partake of their colour. They should be fed each day, as nearly as possible at the same hour and in the same place. Potatoes boiled in a little water, unskinned, and then cut, and either wet with skimmed milk or not, form one of the best foods. Turkeys and fowls thrive very much on them.

The best age to set a hen is from two years old to five, and the best month is February, or, indeed, any month between that and Michaelmas. A hen sits twenty days; geese, ducks, and turkeys, thirty.

Never choose a hen that is fat; she will neither answer the purpose of sitting nor laying.

Crowing hens neither lay nor sit well.

The best eggs are those which are laid when the hens are a year and a half or two years old; at which time, if you wish for large eggs, give them plenty of barley, with a little fenugreek.

A hen-house must be large and lofty, and should be frequently cleaned out, or vermin will increase greatly. The windows should open to the rising sun: a hole should be left at the door to let the fowls go in; and there should be a small sliding board to shut down when the fowls go to roost, which would prevent vermin committing ravages.

If you set a hen upon the eggs of ducks, geese, or turkies, you must set her nine days before you put her own eggs to her.

Before you put the eggs under the hen, it will be necessary to make a particular mark on the side of them, and to observe whether she turns them from that to the other; if she does not, take the opportunity, when she is from them, to turn them yourself. The eggs you set her with must be new; this may be known by their being heavy, full, and clear; you should not choose the largest, for they have often two yolks; and though some are of opinion that such will produce two chickens, it commonly proves a mistake; and if they do, the production is generally unnatural.

The greatest care must be taken that the hen is not disturbed while sitting, as it will cause her to forsake her nest. To prevent this, place her meat and water near her, that her eggs may not cool while she is absent: stir up the straw gently, make it soft, and lay the eggs in the same order you found them. Be careful the cock does not come and sit on the eggs, as he will not only be likely to break them, but it will cause the hen to dislike her nest.

When chickens are hatched, if any are weaker than the rest, wrap them in wool, and let them receive the benefit of the fire, for they will not eat for two days. Some shells being harder than others, they will require so much more time in opening; but unless the chickens are weak, or the hen unkind, it will not be improper to let them continue under her. When they have been hatched two days, give them very small oatmeal, some dry, and some steeped in milk, or crumbs of fine bread. When they gain strength, give them bread crusts soaked in milk, barley-meal, or any meat that is small, and easily digested. They must be kept in the house a fortnight before they are suffered to go abroad with the hen. Keep their water quite clean; if it is dirty it will be apt to give them the pip. Neither should they feed upon tares, darnel, or cockle, for these are very dangerous to young ones: they should not go into gardens till they are six weeks old. Such chickens as you intend to cram must be cooped up when the hen has forsaken them. For this purpose take dough made of wheaten-meal and milk, and thrust it down their throats; but be careful the crams are not too large, as in that case the birds may be choked.

The hen-house must be well secured from vermin, or the eggs will be sucked, and the fowls destroyed.

Some fine young fowls should be reared every year to keep up a stock of good breeders; by this attention, and removing bad layers, and careless nurses, you will have a chance of a good stock.

Fowls are very subject to a disorder called the pip, it proceeds from a thin white scale growing on the tip of the tongue, which will prevent their feeding. This is easily discerned, and usually proceeds from their drinking puddle-water; from not having water; or, from eating dirty food.

It may be cured by pulling off the scale with your nail, and then rubbing the tongue with salt.

To Fatten Chickens.

CONFINE them in coops, and feed them with barley-meal. Put a little brick-dust in their water, which will not only give them an appetite to their meat, but will facilitate their fattening. Fowls, and other birds, have two stomachs; the one is their crop, which softens their food, and the other, the gizzard, that macerates it. In the latter are generally found small stones and sharp bits of sand, which help to do that office; without them, or something of that kind, a fowl will be wanting of its appetite; for the gizzard cannot macerate or grind the food fast enough to discharge it from the crop without such assistance; and, for this reason, the brick-dust thrown into the water is very useful.

To fatten Fowls, or Chickens, in four or five Days.

SET some rice over the fire with skimmed milk, as mush only as will serve one day. Let it boil till the rice is quite swelled out, add a teaspoonful or two of sugar. Feed them three times a day, in pans, and give them as much each time as will fill them. Great care must be taken that the fowls have nothing sour given to them, but let them have clean water, or the milk from the rice to drink; by this method the flesh will have a clear whiteness, and, as rice goes farther than barley-meal, it will be found more economical.

Ducks.

DUCKS usually begin to lay in February; and snails, grubs, caterpillars, worms, and other insects, laid in one place, is the best food for change they can have. If parsley is sown about the ponds they use, it will give their flesh a pleasant taste: be sure to have one certain place for them to retire to at night, partition off their nests, and make them as near the

water as possible ; always feed them there, as it will make them love home, ducks being of a very rambling nature. Take away their eggs every day till they are inclined to sit, then leave them where they laid them. They require very little attendance while sitting, excepting to let them have some barley, or offal corn, and water near them, that they may not straggle from their nests, and by that means spoil their eggs.

In winter it is better to set a hen upon duck-eggs than a duck ; the latter will lead her young when hatched too soon to the water ; where, if the weather be cold, most likely some of them will be lost.

The number of eggs to set to a duck is about thirteen ; the hen will cover as many of these as her own, and will bring them up as carefully. If the weather is tolerably fine, at the time the ducklings are hatched, they will require little attendance ; but if produced in a wet season, it will be necessary to take them under cover, especially in the night, for though the duck naturally loves the water, it requires the assistance of its feathers, and, till grown, is easily hurt by the wet. The method of fattening ducks is exactly the same, let their age be what it will. They must be put into a retired place, and kept in a pen where they must have plenty of corn and water. Any sort of corn, however coarse, will do ; they will fatten themselves in a fortnight or three weeks.

Geese.

GEESE are but little expense, as they chiefly support themselves on commons, or in lanes, where they can get plenty of water. The largest are esteemed the best, as are also the white and grey, but all sorts of Spanish geese are much better layers and breeders than the English ; particularly if their eggs are hatched under an English goose. The pied and dark coloured are not so good.

It may be easily known when geese want to lay by their carrying straw in their mouths, and when they will sit, by their continuing on their nests after they have lain. The proper time for laying is in the spring, and the earlier the better, because of their second brood. A goose sits, in general, thirty days; but if the weather is fair and warm, she will sometimes hatch three or four days sooner. During the time of her sitting you must, when she rises from her nest, give her meat, as shag oats, and bran scalded and let her have the opportunity of bathing in water

When the goslings are hatched, keep them in the house ten or twelve days, and feed them with curds, barley-meal, bran, &c. After they have got strength, let them go abroad for three or four hours in a day but you should take them in at night, till they are big enough to take care of themselves. One gander is enough for five geese.

To fatten Green Geese.

THEY must be shut up when they are about a month old, and in about another month they will be fat. Be sure to let them have always by them some fine hay in a small rack, which will greatly hasten their fattening. For fattening older geese, it is commonly done when they are about six months old, in or after harvest, when they have been in the stubble fields, from which food some kill them; but those who wish to have them very fat, shut them up for a fortnight or three weeks, and feed them with oats, split beans, barley-meal, or brown malt mixed with milk. They will likewise feed and fatten well with carrots cut small; or give them rye before or about Midsummer, (which is commonly their sickly time) it will strengthen them and keep them in health.

All water-fowl, while fattening, usually sit with their bills on their rumps, whence they suck out most of their moisture and fatness, at a small bunch of feathers which stands upright on their rumps, and

is always moist. This should be cut close away; it will make them fatten in less time, and with less meat than otherwise.

Turkies.

TURKIES are very tender when young. As soon as hatched, three pepper-corns should be put down their throats. Great care is necessary to their doing well, because the hen is so negligent that she will walk about with one chick, and leave the remainder, or even tread upon and kill them. Turkies are great eaters, and therefore must be left to take charge of themselves in general, except one good feed a day. The hen sits twenty-five or thirty days; and the young ones must be kept warm; the least cold or damp kills them. They must be fed often, and at a distance from the hen, who will eat every thing from them.

As they are apt to stray, they often lay their eggs in secret places; they must therefore be watched, and compelled to lay at home. They begin to lay in March, and will sit in April, but must not be suffered to sit on more than twelve eggs at most.

The young ones should be fed either with curds, or green fresh cheese cut in small bits, and their drink new milk, or milk and water. Or give them oatmeal and milk boiled thick together, and sometimes eggs boiled hard, and cut into small pieces. They must not be sent out till the dew is off the grass, taking care to drive them in again before night.

To Fatten Turkies.

FOR the first fortnight give them sodden barley, then take a quantity of barley-meal, properly sifted, and mix with new milk. Make it into a stiff dough-paste; then make it into long crams or rolls, big in the middle, and small at both ends. Wet them in lukewarm milk, give the turkies a full gorge three times a day, at morning, noon, and night,

and in a fortnight they will be as fat as necessary. The eggs of turkies are very wholesome, and contribute greatly to restore decayed constitutions.

Pea Fowls.

FEED these as turkies. They are so extremely shy, that they are seldom found for some days after hatching; and it is wrong to pursue them, in the idea of bringing them home, as it only causes the hen to carry the young ones through dangerous places, and by hurrying she treads upon them. The cock kills all the young ones he gets at, by one blow on the centre of the head with his bill; and ~~he~~ does the same by his own brood before the feathers of the crown comes out. Nature, therefore, impels the hen to keep them out of his way till the feathers rise.

Guinea Fowls.

GUINEA-HENS lay a great number of eggs, and if the nest can be discovered it is best to put them under common hens, which are better nurses. They require great warmth, quiet and careful feeding, with rice swelled with milk, or bread soaked in it. When first hatched, put two pepper-corns down their throats. This is the finest fowl belonging to the poultry-yard, and the nearest resembling a pheasant in taste and delicacy.

Pigeons.

IF pigeons are kept, they must be fed well, or they will not stay: they are great devourers, and yield but little profit.

Their nests should be made private and separate, or they will distract each other. Let their houses be kept quite clean, and give hempseed among their food, of which they are very fond.

BILLS OF FARE

FOR EVERY MONTH IN THE YEAR.

DINNERS.

IN JANUARY.

BEEF soup, made of brisket of beef; and the beef served up in the dish. Turkey and chine roasted, with gravy and onion sauce; mince pies.

Or, edgebones of beef boiled, and carrots and savoys with melted butter; ham and fowls roasted, with rich gravy; tarts.

Or, vermicelli-soup; fore quarter of lamb, and salad in season; fresh salmon, with smelts fried, and lobster sauce; mince pies.

IN FEBRUARY.

CHINE, or saddle of mutton roasted, with pickles; ealf's head boiled and grilled, garnished with broiled slices of bacon, and with brains mashed with parsley and butter, the tongue slit and laid upon the brains; a boiled pudding.

Or, ham, and fowls roasted, with gravy sauce, leg of lamb boiled with spinach.

Or, a piece of fresh salmon, with gravy sauce, and garnish with fried smelts and flounders; chickens roasted, with asparagus, with gravy and plain butter.

Or, Scotch collops, ducklings with rich gravy; mince-pies.

Or, fried soals with shrimp-sauce; fore-quarter of lamb roasted, with mint sauce; dish of tarts and custards.

IN MARCH.

ROAST BEEF, and horseradish to garnish the dish; salt fish, with egg sauce, and potatoes or parsnips, with melted butter; pea-soup.

Or, ham, and fowls roasted; marrow pudding.

Or, leg of mutton boiled, with turnips and caper sauce; cod boiled, with oyster sauce, and garnished with horseradish; a bread pudding.

IN APRIL.

HAM and chickens roasted, with gravy sauce; a piece of boiled beef, and carrots and greens.

Or, a roasted shoulder of veal stuffed, and melted butter: a leg of pork boiled, and pea pndding.

Or, a dish of fish (as in season); roast beef, garnished with hórseradish; and plumb pudding.

IN MAY.

BEEF SOUP; fillet of veal stuffed and roasted; a ham boiled.

Or, rump of beef salted and boiled, with a summer cabbage; fresh salmon boiled and fried smelts to garnish the dish, with lobster or shrimp saucee.

IN JUNE.

LEG of grass-lamb boiled, with capers, carrots, and turnips; shoulder, or neck of venison roasted, with rich gravy and claret sauce; marrow pudding.

Or, a haunch of venison roasted, with rich gravy and claret sauce; tarts.

IN JULY.

GREEN GOOSE, with gravy sauce; neck of veal boiled, with bacon and greens.

Or, roasted pig, with proper sauce of gravy and brains pretty well seasoned; mackerel boiled, with melted butter and herbs; green peas.

Or mackerel boiled, with melted bnitter and herbs; fore-quarter of lamb, with salad of Cos lettuce, &c.

IN AUGUST.

HAM, and fowls roasted, with gravy sauce, beans.

Or, neck of venison, with gravy and claret sauce; fresh salmon, with lobster saucc ; appie pie hot and buttered.

Or, beef a-la-mode ; green peas : haddock boiled, and fried soals or flounders to garnish the dish.

IN SEPTEMBER.

GREEN-PEA soup ; breast of veal roasted, boiled plain pudding.

Or, leg of lamb boiled, with turnips, spinach, and caper sauce ; goose roasted, with gravy, mustard, and apple sauce, and pigeon pie.

IN OCTOBER.

COD'S-HEAD, with shrimp and oyster sauce ; knuckle of veal and bacon, and greens.

Or, leg of mutton boiled, with turnips and caper sauce ; Scotch collops ; fresh salmon boiled, with primp and anchovy sauce.

IN NOVEMBER.

A ROASTED GOOSE, with gravy and apple sauce, and mustard ; cod's head, with oyster sauce ; mince pics.

Or, roast tongue and udder, roast fowls, and pigeon pie.

IN DECEMBER.

HAM, and fowls roasted, with greens and gravy sauce ; gravy soup ; fresh salmon, garnished with whiting or trout, fried, and anchovy sauce.

No. V.

	Chicken, roasted	
Potted-beef		Cheesecakes
Sausages,	with poached Eggs.	

No. VI.

Biscuits	Gudgeons, fried	
	Anchovy and Butter	Rasped Beef
	Duck roasted.	

No. VII.

Lamb Steaks	fricassced white	
Collared Eel	Salad	Pickles.
	Chicken roasted.	

No. VIII.

Poached Pigeon	Poached Eggs and Spinach	
Potted Pigeon	Mince Pic	Lobster
	Chicken roasted.	

No. IX.

Marbled Veal	Fried Smelts	
	Mince Pies	Brawn
	Woodcocks.	

No. X.

Oysters stewed	Lamb's Fry	
	Apple Fritters	Boiled Eggs
	Chickens.	

No. XI.

Lobster	Two Chickens, roasted	
Potted Pigeon	Brandy Fruit	Beef sliced
	Custards	Pickles
	Asparagus.	

No. XII.

Potted Lampreys	Collops of cold Veal Sweetmeats	Bologna sausage sliced
Pickled Mushrooms	Two Teal	Roasted Potatoes or
	A Brace of Partridges.	

No. XIII.

Tongue sliced Olives	Sweetbreads, roasted Tart Green Peas	Pickles Spun Butter
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No. XIV.

Marbled Veal	Fricasseed Lamb-steaks Pistachio Cream	Pickled Oysters
Potted Eel	Small Turkey, roasted.	Brawn

No. XV.

Pickles		Tarts
Potted Veal	Ice Custard	Sliced Ham
Sweetmeats		Collared Eel
A Brace of Woodcocks.		

No. XVI.

Snipes in Jelly	White Collops of Veal Mince Pies	Pickled Oysters
Artichoke Bottoms with Eggs	Jellies and Sweetmeats	Larks
Pickled Smelts	Custard	
	Fritters	Partridge in Jelly
		Brace of Wild Ducks.

SUPPERS.**No. XVII.**

Peas	Sweetmeats	Escaloped Oysters
Chicken	Floating Island of Chocolate	Ham
Sweetbreads	Sweetmeats	Artichokes

Leveret.

No. XVIII.

Oyster Loaves	Lobster Buttered	
Potted Ham and Chickens	Lemon Custards Jellies, with a Green Orange preserved	Larks
Poached Eggs and Spinach	in the Centre Raspberry Cream in Cups	Lobsters
	Two Ducklings.	Mushrooms stewed

No. XIX.

Peas	Cream	Pulled Rabbits
Green Caps		Curds
Pigeons in Jelly	Strawberries	Veal in Jelly
Almond Cheesecakes	Cream	Gooseberry Tarts
Lamb's Stones fricasseed	Two Chickens.	Roasted Artichokes

No. XX.

Escaloped Oysters	Fried Smelts	Anchovy Sauce
Gravy Sauce	Boiled Fowls	Oyster Sauce
Mince Pies		Mince Pies

Wild Ducks.

No. XXI.

Linchovy Sauce	Fried Soals	Oyster Sauce
Vegetables	Boiled Pullets	Vegetables
Gravy Sauce		Ham

Leveret.

No. XXII.

A Ball Supper for Twenty-four Persons.

Tartlets		Roasted Rabbits	
Blanc-Mange	Fricassee of Calves Feet	Jellies	Prawns
Maintenons		Tongue	
Custards		Cheesecakes	
Almond Cakes	Boiled Chickens	Ornamented Frame	Boiled Almond Chickens Cakes
Cheesecakes			Custards
Tongue			Sweetbreads
Ices	Fricassee of Lamb	Steaks	Blanc-Mange
Prawns			Tartlets
			Roasted Rabbits.

No. XXIII

Another.

Two Roast Fowls

Savoy Cakes			Prawns
Escaloped Potatoes			Fricandeau
Tartlets			Custards
Roast Fowls			Roast Fowls
Ham			Salad
Mince Pies	A raised Pie of Venison	Boiled Turkey	A raised Pie of Macearoni
Jellies			Mince Pie Jellies
Roasted Rabbits			Roasted Rabbits
Blanc-Mange			Blanc-Mange
Roasted Fowls			Roasted Fowls
Salad			Ham
Cheese-cakes			Small Pastry
Maintenons			Asparagus
Cray Fish			Savoy Cakes
			Two Roast Fowls.

MARKETING TABLES, &c.

The following Table will be found of the utmost utility In Marketing, and in buying or selling articles of any description; as they exhibit, at one view, the amount or value of any commodity, from one pound, ounce, yard, &c. to fifty; and from $6\frac{1}{2}$ d. to $11\frac{1}{2}$ d.

No. of lbs.&c.	$6\frac{1}{2}$ d.			7d.			$7\frac{1}{2}$ d.			8d.			$8\frac{1}{2}$ d.			
	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.	
2	1	1		1	2		1	3		1	4		1	5		
3	1	$7\frac{1}{2}$		1	9		1	$10\frac{1}{2}$		2	0		2	$1\frac{1}{2}$		
4	2	2		2	4		2	6		2	8		2	10		
5	2	$8\frac{1}{2}$		2	11		3	$1\frac{1}{2}$		3	4		3	$6\frac{1}{2}$		
6	3	3		3	6		3	9		4	0		4	3		
7	3	$9\frac{1}{2}$		4	1		4	$4\frac{1}{2}$		4	8		4	$11\frac{1}{2}$		
8	4	4		4	8		5	0		5	4		5	8		
9	4	$10\frac{1}{2}$		5	3		5	$7\frac{1}{2}$		6	0		6	$4\frac{1}{2}$		
10	5	5		5	10		6	3		6	8		7	1		
11	5	$11\frac{1}{2}$		6	5		6	$10\frac{1}{2}$		7	4		7	$9\frac{1}{2}$		
12	6	6		7	0		7	6		8	0		8	6		
13	7	$0\frac{1}{2}$		7	7		8	$1\frac{1}{2}$		8	8		9	$2\frac{1}{2}$		
14	7	7		8	2		8	9		9	4		9	11		
15	8	$1\frac{1}{2}$		8	9		9	$4\frac{1}{2}$		10	0		10	$7\frac{1}{2}$		
16	8	8		9	4		10	0		10	8		11	4		
17	9	$2\frac{1}{2}$		9	11		10	$7\frac{1}{2}$		11	4		12	$0\frac{1}{2}$		
18	9	9		10	6		11	3		12	0		12	9		
19	10	$3\frac{1}{2}$		11	1		11	$10\frac{1}{2}$		12	8		13	$5\frac{1}{2}$		
20	10	10		11	8		12	6		13	4		14	2		
21	11	$4\frac{1}{2}$		12	3		13	$1\frac{1}{2}$		14	0		14	$10\frac{1}{2}$		
22	11	11		12	10		13	9		14	8		15	7		
23	12	$5\frac{1}{2}$		13	5		14	$4\frac{1}{2}$		15	4		16	$3\frac{1}{2}$		
24	13	0		14	0		15	0		16	0		17	0		
25	13	$6\frac{1}{2}$		14	7		15	$7\frac{1}{2}$		16	8		17	$8\frac{1}{2}$		
[28]	15	2		16	4		17	6		18	8		19	10		
30	16	3		17	6		18	9	1	0	0	1	1	3		
35	18	$11\frac{1}{2}$	1	0	5	1	1	$10\frac{1}{2}$	1	3	4	1	4	$9\frac{1}{2}$		
40	1	1	8	1	3	4	1	5	0	1	6	8	1	8	4	
45	1	4	$4\frac{1}{2}$	1	6	3	1	8	$1\frac{1}{2}$	1	10	0	1	11	$10\frac{1}{2}$	
50	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	

No. of lbs.&c.	9d. l. s. d.	9½d. l. s. d.	10d. l. s. d.	10½d. l. s. d.	11d. l. s. d.
2	1 6	1 7	1 8	1 9	1 10
3	2 3	2 4½	2 6	2 7½	2 9
4	3 0	3 2	3 4	3 6	3 8
5	3 9	3 11½	4 2	4 4½	4 7
6	4 6	4 9	5 0	5 3	5 6
7	5 3	5 6½	5 10	6 1½	6 5
8	6 0	6 4	6 8	7 0	7 4
9	6 9	7 1½	7 6	7 10½	8 3
10	7 6	7 11	8 4	8 9	9 2
11	8 3	8 8½	9 2	9 7½	10 1
12	9 0	9 6	10 0	10 6	11 0
13	9 9	10 3½	10 10	11 4½	11 11
14	10 6	11 1	11 8	12 3	12 10
15	11 3	11 10½	12 6	13 1½	13 9
16	12 0	12 8	13 4	14 0	14 8
17	12 9	13 5½	14 2	14 10½	15 7
18	13 6	14 3	15 0	15 9	16 6
19	14 3	15 0½	15 10	16 7½	17 5
20	15 0	15 10	16 8	17 6	18 4
21	15 9	16 7½	17 6	18 4½	19 3
22	16 6	17 5	18 4	19 3	19 2
23	17 3	18 2½	19 2	19 0	19 1
24	18 0	19 0	19 0	19 0	19 0
25	18 9	19 9½	19 10	19 10½	19 11
26	19 6	1 0	1 8	1 9	1 10
27	1 0	1 1	1 2	1 3	1 4
[28]	1 1	1 2	1 3	1 4	1 5
29	1 1	1 2	1 4	1 5	1 6
30	1 2	1 3	1 5	1 6	1 7
31	1 3	1 4	1 6	1 7	1 8
32	1 4	1 5	1 8	1 9	1 9
33	1 4	1 6	1 7	1 8	1 10
34	1 5	1 6	1 8	1 9	1 11
35	1 6	1 7	1 9	1 10	1 12
40	1 10	1 1	1 13	1 15	1 16
45	1 13	1 15	1 17	1 19	1 18
50	1 17	1 19	1 21	1 23	1 20
[56]	2 2	2 4	2 6	2 9	2 11

EXPENCE, INCOME, OR WAGES TABLE.

By the Day, Week, Month, and Year, from One Penny to One Pound per Day, how much per Week, Month, and Year

per Day. l. s. d.	per Week			per Mon.			per Year.		
	l.	s.	d.	l.	s.	d.	l.	s.	d.
0 0 1	0	0	7	0	2	4	1	10	5
0 0 2	0	1	2	0	4	8	3	0	10
0 0 3	0	1	9	0	7	0	4	11	3
0 0 4	0	2	4	0	9	4	6	1	8
0 0 5	0	2	11	0	11	8	7	12	1
0 0 6	0	3	6	0	14	0	9	2	6
0 0 7	0	4	1	0	16	4	10	12	11
0 0 8	0	4	8	0	18	8	12	3	4
0 0 9	0	5	3	1	1	0	13	13	9
0 0 10	0	5	10	1	3	4	15	4	2
0 0 11	0	6	5	1	5	8	16	14	7
0 1 0	0	7	0	1	8	0	18	5	0
0 2 0	0	14	0	2	16	0	36	10	6
0 3 0	1	1	0	4	4	0	54	15	0
0 4 0	1	1	8	0	5	12	73	0	0
0 5 0	1	1	15	0	7	2	91	5	0
0 6 0	2	2	0	8	8	0	109	10	0
0 7 0	2	9	0	9	16	0	127	15	0
0 8 0	2	16	0	11	4	0	146	0	0
0 9 0	3	3	0	12	12	0	164	5	0
0 10 0	3	10	0	14	0	0	182	10	0
0 11 0	3	17	0	15	8	0	200	15	0
0 12 0	4	4	0	16	16	0	219	0	0
0 13 0	4	11	0	18	4	0	237	5	0
0 14 0	4	18	0	19	12	0	255	10	0
0 15 0	5	5	0	21	0	0	273	15	0
0 16 0	5	12	0	22	8	0	292	0	0
0 17 0	5	19	0	23	16	0	310	5	0
0 18 0	6	6	0	25	4	0	328	10	0
0 19 0	6	13	0	26	12	0	346	15	0
1 0 0	7	0	0	28	0	0	365	0	0



RECORD OF TREATMENT, EXTRACTION, REPAIR

Pressmark:

Binding Ref No: 27161

Microfilm No:

Date

Particulars

17.7.94

Chemical Treatment

Fumigation

Deacidification ✓

Lamination ✓

Solvents

Leather Treatment

Adhesives

Remarks

